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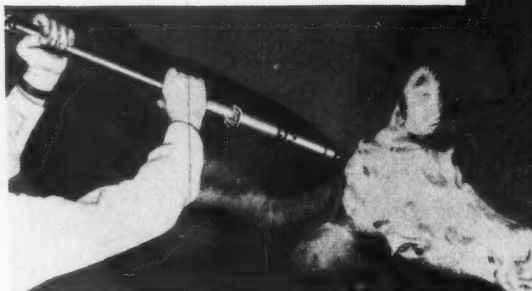
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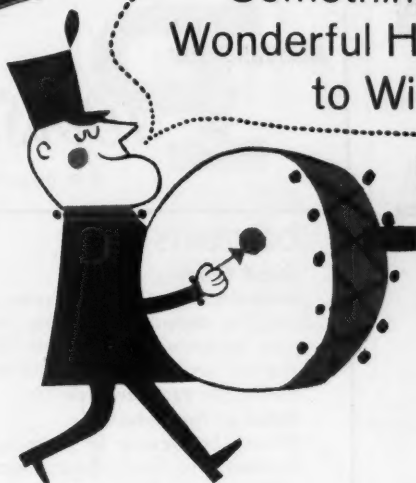
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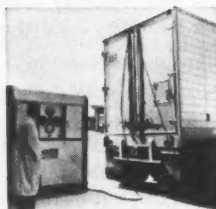
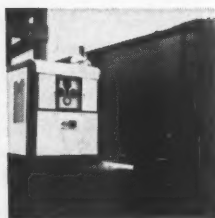
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VOLUME 142 JUNE 25, 1960 NUMBER 26



THE NATIONAL Provisioner

15 W. Huron St., Chicago 10, Ill.

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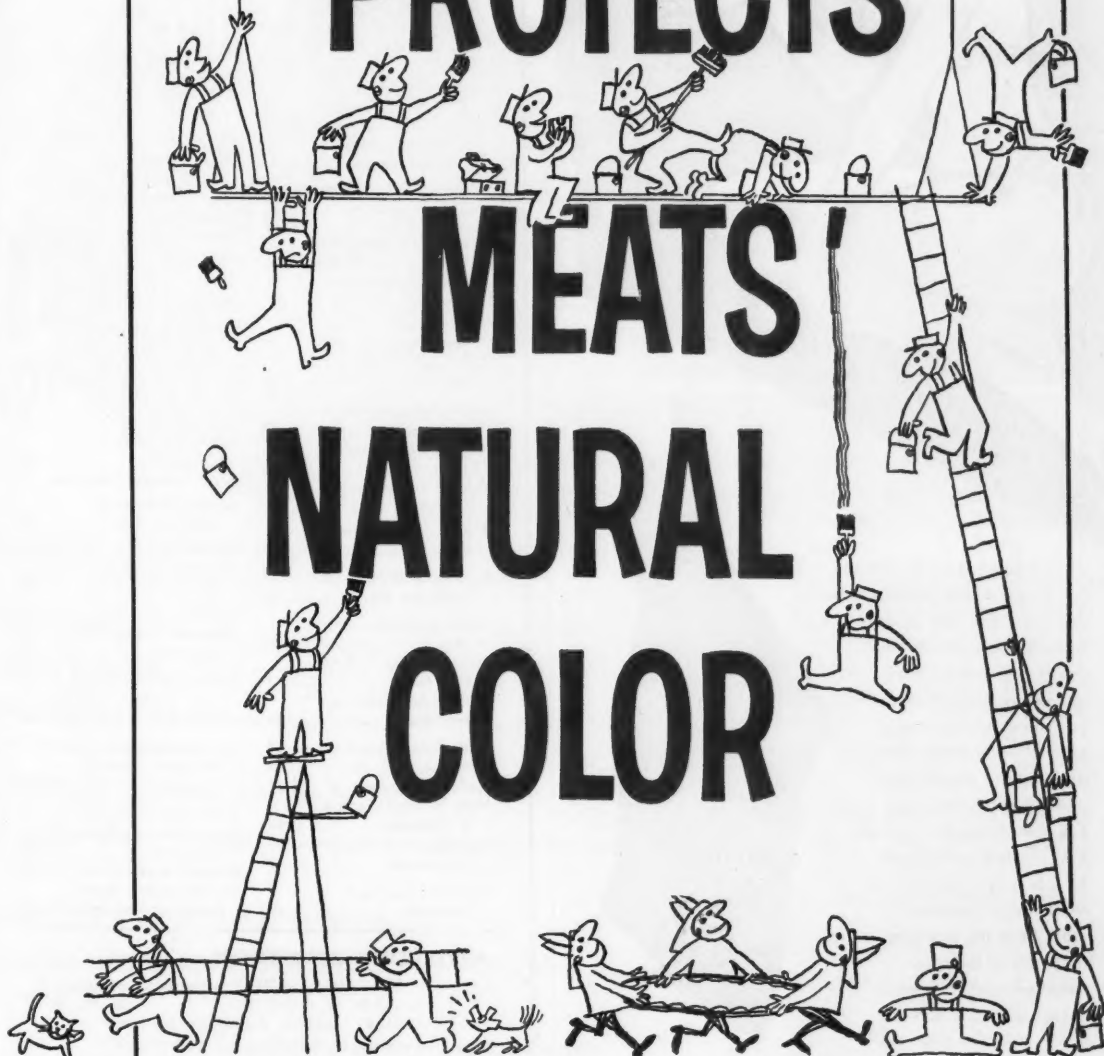
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THE NATIONAL PROVISIONER, JUNE 25, 1960

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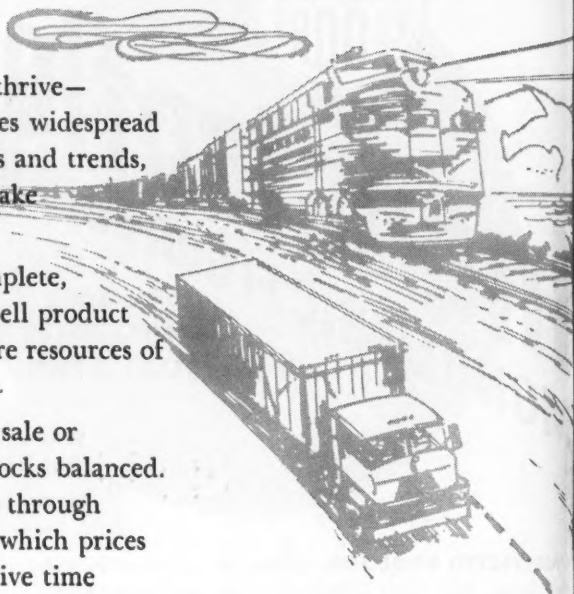
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Longer lasting color, greater sales appeal, and fewer returns are key reasons why Ed Auge Packing Company, San Antonio, Texas, uses high levels of NEO-CEBITATE in cured meats.

Texas Packer Improves Color Stability of Ham and Bacon with High Levels of NEO-CEBITATE®

Ham and bacon now marketed by Ed Auge Packing Company look and sell better than ever before. John Keene, president and general manager of Ed Auge, reports that NEO-CEBITATE in the curing formula helps make the difference.

This Texas packer takes advantage of the much higher levels of NEO-CEBITATE—up to 87½ oz. per 100 gallons of pickle—now permitted by the M.I.D. By increasing the amount of NEO-CEBITATE formerly approved, better initial cure color and greater protection against color fade are obtained. As a result, NEO-CEBITATE pays off for Ed Auge on three counts:

1. Better color creates greater sales appeal.

2. Increased color stability at point of sale reduces product returns to a minimum. NEO-CEBITATE more than

pays for itself on this count alone.

3. Consumer loyalty to the packer's products is strengthened. Housewives find that Ed Auge's products retain their appetizing color and flavor longer.

Scores of other packers report similar dollars-and-cents benefits by curing ham and bacon with high levels of NEO-CEBITATE. Studies prove that color holding depends largely on the amount of NEO-CEBITATE remaining in the product after processing. The originally approved level provided only limited color stability. With the

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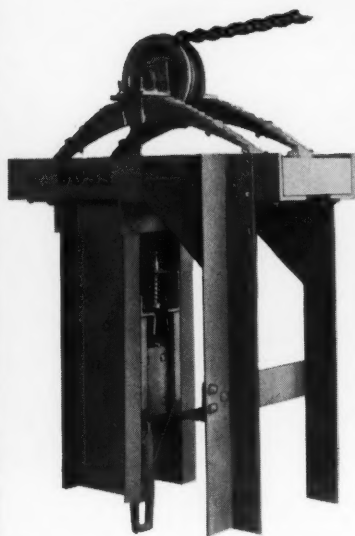
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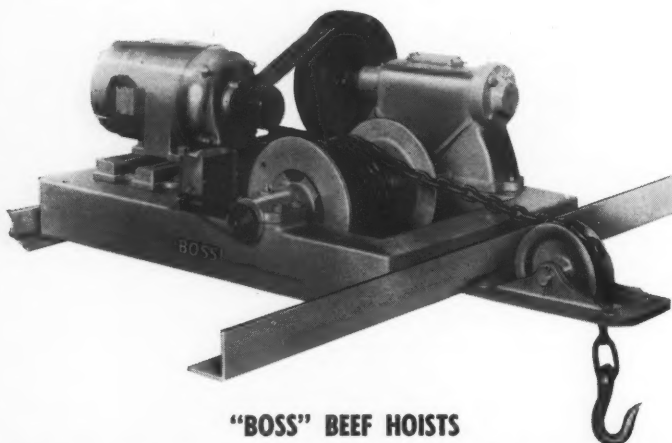


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Automatic unit for smooth and sure transfer of animal from hoist to rail. Semi-elliptic springs add to efficiency and life of unit.

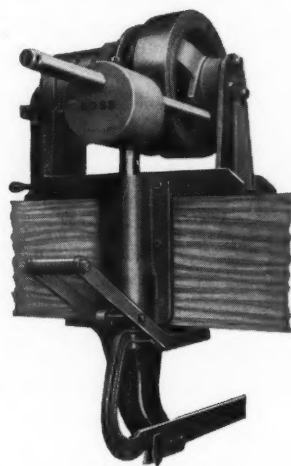
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Bull meat, boneless, barrels	48
Beef trimmings, 75/85%, barrels	34½
Beef trimmings, 85/90%, barrels	39
Boneless chucks, barrels	45
Beef cheek meat, trimmed, barrels	32b
Beef head meat, bbls.	29½n
Veal trimmings, boneless, barrels	41 @ 42

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***CHGO. PORK MATERIALS
FRESH**

Pork trimmings:	(Job lots)
40% lean, barrels	16
50% lean, barrels	17½
80% lean, barrels	34
95% lean, barrels	38
Pork, head meat	28
Pork cheek meat, trimmed, barrels	35
Pork cheek meat, untrimmed	31

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Hot dog meal photographs in mouth-watering color as well as recipes will be featured in most of the leading newspapers and Sunday supplements. Literally thousands of lines of newspaper copy extolling the joys of eating hot dogs and rhapsodizing on their past, present and future are appearing daily in the nation's press.

Special personality publicity, featuring the hot dog together with stars of the movies, TV and radio are hitting in many national and regional publications. The film, "History of the Hot Dog" is playing on hundreds of TV stations with many more showings scheduled.

Beside the fabulous "Dog-O-Matic" campaign, there is the Hot Dog Luau Promotion which features a "\$1 coupon offer" that provides still another *buy* appeal for your brand of wieners. NHDM is BIG! It is off and really roll'n! Are you taking full advantage of this high impact, low-cost promotion? Call your Tee-Pak man.



Tee-Pak, Inc. **Chicago • San Francisco**

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PROVISIONER

June 25, 1960

VOLUME 142 NO. 26

News and Views

Good Reading, 1960

Several representative meat packing companies earned more during the first half of 1960 than during the corresponding period of the preceding fiscal year, and this should indicate the possibility that 1960 may be an exceptional year profit-wise for the meat packing industry.

The gains were scored despite decreased dollar sales and with relatively small increases in sales tonnage.

Armour and Company demonstrated what can be accomplished by concentrating on profitable operations (rather than on a mixture of profitable and unprofitable) when it reported a 50 per cent gain in net profit in the face of an 8.9 per cent decline in dollar sales and a 3.4 per cent slash in tonnage.

In making their reports, several of the packer executives pointed out that results for the first half-year should not be considered as indicative of results on an annual basis.

It has happened too often in the meat business that the gains made in the first quarter or half-year have been frittered away later in bidding competitively for livestock (particularly hogs) at prices far out of line with product realization.

We hope it won't happen in 1960, but the U.S. Department of Agriculture spring pig crop report showing a 16 per cent decline from the spring crop of 1959 warns pork packers that they must exercise restraint in their buying and must hold fast on the line of true product values in their selling.

The First List of official establishments that slaughter one or more species of livestock according to methods designated under the Humane Slaughter Act was approved for June 28 publication in the *Federal Register* and released to THE NATIONAL PROVISIONER (see the list on page 27) this week as a 60-day delay in application of the law in limited cases was approved by Congress. In fast action on June 22, the House passed and sent to the Senate a bill (HR-12705) by Rep. W. Pat Jennings (D-Va.) that would permit government agencies to buy livestock products until August 30 from firms that have ordered humane slaughter equipment but, through no fault of their own, have not obtained delivery. The Senate passed the bill June 23 and sent it to the White House.

About 275 establishments are on the list released by the Meat Inspection Division, U.S. Department of Agriculture, under the law's directive that the USDA provide a means for identifying the carcasses of animals slaughtered in accordance with the designated methods. In an amendment to the humane slaughter regulations to be published in the *Federal Register* along with the list, the USDA explains that the purpose of the list is to identify the species of animals slaughtered humanely by those establishments and the listing of an establishment does not mean that it slaughters all species humanely. To be eligible to sell livestock products to a government agency after June 30, a firm must slaughter all species of livestock humanely in all its plants and its affiliates must do likewise, except in cases where the 60-day delay applies. The USDA will publish additions to or deletions from its list of establishments from time to time.

Identical bills to provide the 60-day delay in the law for slaughterers that, in good faith, have tried to comply were introduced in the House on June 17 by Jennings, Rep. Earl Hogan (D-Ind.) and Rep. L. H. Fountain (D-N.C.) and in the Senate (S-3716) on June 22 by Senator B. Everett Jordan (D-N.C.). The House agriculture committee approved Jennings' bill on the morning of June 22 and obtained approval of the full House that afternoon. The bill provides that notwithstanding the law's provision that suppliers to the government, beginning July 1, must provide certificates of compliance with the Humane Slaughter Act, any U.S. agency or instrumentality until August 30 may contract for or procure livestock products from a slaughterer or processor not in compliance "if such slaughterer or processor has contracted for the purchase of the equipment necessary to enable him to adopt such methods but through no fault of his own such equipment has not been delivered to him."

Pork Production for the remainder of this year and deep into next year is due for a considerable cut-back, according to the USDA report on the spring pig crop. However, hog producers, sensing a strong undertone in the market, have revised their intentions and appear preparing for another build-up in droves. The 1960 spring pig crop totaled 49,103,000 head, or 16 per cent fewer than last year. The number of sows farrowing numbered 7,060,000 head, or about 15 per cent fewer than last year. Breeding intentions for the fall indicate that 5,889,-

[Continued on page 51]

A Contract providing that no allowance would be made for natural shrinkage during shipment of carcass beef where title did not pass until delivery has been upheld for a second time by a higher New York court in the case of Emerald Packing Corp. v. Hygrade Food Products Corp. The Appellate Division of the New York Supreme Court has denied an appeal by Emerald from the Appellate Term's decision in favor of Hygrade.

Production Speedup is Result of Continuous Cleanup Campaign at Armour Unit

A WELL-ORGANIZED and continuous cleanup program costs less than cleaning by fits and starts, reports M. E. Barnes, St. Paul area manager for Armour and Company. Under his direction, the Armour St. Paul plant recently completed a spring cleaning campaign that has established the foundation for an intensified and consistent sanitizing program. Its avowed objective is to make the unit the best looking and cleanest of all Armour plants. The production slowdowns associated with emergency cleaning have been eliminated. Cleaning costs indicate that on a per employe basis, the St. Paul plant compares well with the other Armour and Company units.

All of Armour's major meat manufacturing units operate under the strict sanitation regulations of the federal Meat Inspection Division so as to assure a high level of cleanliness in food preparations. However, Armour's St. Paul management was convinced that by going a step farther than the letter of the MID law, it could generate a spirit among employes that would make the task of sanitizing easier and less costly. If the employes could be induced to cooperate, the sanitation crews' task would be made easier and supplies would be conserved.

To get everybody in on the act and make each employe a disciple of cleanliness, management had a committee of women employes help in the selection of a new white uniform.

The uniform selected is both attractive and utilitarian, says G. D. Auten, area industrial relations manager. The selection process made all the employes aware of the cleanup campaign. Since the uniforms are alike, any department where a large number of employes wear them (such as bacon slicing or frankfurt packaging) has an added appearance of smartness, observes the industrial relations manager.

Not to be outdone, the men employes adopted new caps to match their white frocks and trousers in areas where this uniform is required. In sections where hard hats are required as a safety measure, lightweight aluminum or white hats were selected in conformity with the cleanup motif.

In organizing the campaign, the plant had the aid of V. J. Del Giudice, sanitary director, quality control department, Chicago general office. With his aid, the course of action for the 33-man night sanitary crew was planned, and 100 additional pieces of new cleanup equipment were purchased for the unit.

The performance of the sanitation program is checked by the quality control department under Bill Dougherty. This group of technically-trained people has evaluated statistical criteria for appraising the cleanup task in each department, including sanitizing of machinery and walls, ceiling, floor, etc.

A direct relationship has been discovered between good housekeeping and



PICTURES IN RIGHT COLUMN:

1. Power scrubbers are used to clean soil that is moist.
2. Power sweepers are used in dry soil areas.
3. Hot water—and lots of it—is used in the initial steps of sanitizing such departments as the beef dressing department at St. Paul unit.
4. Valves of the portable detergent and hot water blenders are checked by Phil Leonard, night superintendent of the St. Paul plant, and V. J. Del Giudice (right), sanitary director of Chicago office.

product cost and quality. Poor housekeeping breeds an attitude of indifference in employees so that they don't much care if a slice of bacon or frankfur link falls to the floor, wasting that item, or if cartons are wetted. These items in themselves are small (although a typical fibreboard carton can cost 50¢ or more), but in the aggregate they can amount to a considerable figure.

The plant is seeking ways to improve methods of sanitizing and is using specialized equipment where possible. A large sweeper from the city of St. Paul arrives at the plant each Saturday morning to clean the roadways. The possibility of black-topping the 10-acre employee parking area is being considered as a measure to



WRAPPING for Kase-Readi beef is scrutinized by members of the quality control department wearing the new head piece that has been adopted by male employees.

hold down summer dust. As warm weather approaches, a sanitary man inspects the entire exterior grounds and sprays trouble spots with a MID-approved insecticide.

The St. Paul plant has 4,000,000 ft. of floor and ceiling space. Such a large multi-story plant has ample aisles that pose several cleaning problems. First and foremost, the degree of effort needed can be increased if the employees are careless in disposing of their trash.

To prevent this nuisance-type clutter from detracting



EMPLOYEE obtains a load of sliced bacon shipping cartons from well-maintained dry storage room of plant.



ONE of the new trash cans is examined by R. E. Platt, St. Paul plant superintendent; M. E. Barnes, St. Paul area manager, and Dr. C. A. Ward, inspector in charge, South St. Paul office of the Meat Inspection Division.

from the building's appearance, Armour has installed newly-painted white trash cans. For the various aisles, it employs powered equipment. Where the soil is dry, power broom vacuum sweepers are used.

In most processing rooms portable steaming units, which mix the correct blend of detergent into the hot water stream and boost its pressure, are employed.

As part of its spring cleanup campaign, much of the plant was repainted, including the two employee cafe-



PART of keep-it-clean equipment includes a laundry room. Washer is ready to receive beef shrouds.

terias. The lawn in front of the plant entrance was re-sodded and planted with decorative shrubbery. New stainless steel and glass doors were installed in the lobby which now has bright product display cases.

As part of the campaign, the housekeeping in the various dry storage rooms was checked and placed under an inspection program. Here is an area where poor control can mean wasted dollars, says Barnes.

The spring cleanup campaign had the enthusiastic support of both local unions and the MID which contributed some of its newly designed "Hy'n Gene" posters.

Daily sanitation involves men, materials and equipment. If all these elements are not coordinated properly, much money can be lost, Barnes concludes.



ATTENTIVE audience at NLSMB meeting in ballroom of Morrison Hotel watches Board's various demonstrations.

NLSMB Speakers Outline 'Exciting' Role of Meat in '60s

THE ROLE of the meat and livestock industry in the 60s "can be one of the most exciting in its entire history," Homer R. Davison, president of the American Meat Institute, told the 37th annual meeting of the National Live Stock and Meat Board.

Approximately 400 representatives of the nation's livestock and meat industry who attended the June 16-17 meeting at Chicago's Morrison Hotel heard Davison suggest "a chart for the 60s," a platform for industry leaders to follow in meeting the opportunities and challenges in the decade ahead.

The AMI president commented that the elevated tastes of the American people have made quality the predominant factor in consumer preference and that the consumer is becoming increasingly aware of the importance of nutrition. He urged packers to stress nutrition in their advertising and described the greater need there will be for the work of the National Live Stock and Meat Board in teaching good nutrition in the schools.

"We seem to be moving into a decade where marketing opportunities . . . will revolve around teenagers," Davison said, and "the food market will certainly expand with this group which is so large a factor of the total consuming population."

Davison referred to a study made by the Raymond Loewy Corp. for the Super Market Institute which recommended new methods for the presentation of perishables at the

retail store. "The Loewy study suggested that we in the meat business become aware of the housewife's non-acceptance of anatomical terms as names for our products and start to provide better descriptions . . . behind items we have to offer," he said. The study also suggested that one way of presenting fresh meats would be to departmentalize the meat counter, having a steak counter, a chop counter, a sausage counter, a breakfast counter, etc., and perhaps even a "stay slim" counter.

"The American Meat Institute has asked this same group of researchers to make a study for us in the hope that we may get some suggestions which at our level will be helpful in serving our customers better and more effectively," the AMI president said. The study is expected to be presented at the AMI annual meeting in September.

MEAT TENDERIZATION: The tenderization of meat is another challenge stressed by the AMI leader. Research is under way all over the country to produce a "meat-type" steer, which will have ideal tenderness combined with a minimum of fat, Davison noted. Scientists are developing several methods of artificial tenderization which would bring uniform tenderness to all cuts of beef, he said.

Davison mentioned the commercial use of methods of enzyme soaking and the popularity of enzyme tenderizers for use by consumers. He noted that the method of tenderizing through a hot ageing process in

the presence of antibiotics developed by the American Meat Institute Foundation has not had a practical application, but the fundamental research has been done. The recently-developed Swift & Company tenderizing process of injecting enzymes into the animal prior to slaughter also was mentioned. Another AMI member has been studying the possibility of enzyme impregnation in large pieces of beef under controlled pressure procedures, Davison said. Studies whereby fat is impregnated into the muscle tissue by vein pumping under pressure also have been and are being carried on, the AMI president observed.

"Out of all this, I am personally convinced, will come a method, or methods, of tenderization which will answer the consumer demand for tenderness," Davison said. "When that happens, I believe the opportunities for new merchandising methods to be almost limitless. It could expand grass agriculture. The feeder will doubtless produce a different product. The frozen meat counter will doubtless expand, as has the frozen vegetable and fish counter. The sale of beef, boned and trimmed and cut to new specifications, could well evolve. While these changes, or something like them, will occur, I believe they will be restricted largely to the block beef business. The time-honored methods of tenderizing so-called 'low grade' beef in the production of dozens of kinds of ground product—sausage, etc.—will probably continue. It is

however, my conviction that during the decade of the 60s the art of tenderization will be learned and applied to our everyday methods of beef preparation and distribution."

Davison also discussed the future selling potential of pork, lamb and veal, commenting on the progress in the development of the meat-type hog and the production and distribution of lamb and veal.

Pointing out that it is no accident that the livestock industry is the freest and most prosperous segment of the farm economy, Davison urged those in the industry to preserve the free market concept in livestock production.

Speaking on the subject of meat production, Carl F. Neumann, Meat Board secretary-general manager, observed: "One of the things Khrushchev most envied the American people when visiting this nation last year was our meat supply." The Red leader's desire to equal the achievements of the U.S. in meat production is one "that would be difficult if not impossible to accomplish," he noted.

MEAT KEEPS AHEAD: Neumann pointed out that meat production in this country increased from 16,400,000,000 lbs. of beef, veal, pork and lamb in 1930 to an estimated 28,000,000,000 lbs. in 1960. He said meat is unique among food commodities in that increased production has been able to keep up with an expanding population to the point that per capita consumption has also increased. "The gigantic strides in production methods of recent years indicate that even greater advances will be unfolded through research and know-how in the years ahead," Neumann said.

The area of scientific research held a prominent position during the two-day sessions. Davison spoke of the tremendous research activity in the meat industry, emphasizing



UNIVERSITY OF WISCONSIN president, Dr. C. A. Elvehjem (right), accepts award in behalf of university for its service in research field. Presenting award is A. G. Pickett, chairman of Meat Board's directorate.

the importance of maintaining and expanding this area in industry and the agricultural institutions. Dr. A. G. Hogan, meat board research consultant; Mrs. Rita Campbell Weaver, NLSMB director of nutrition, and Neumann discussed many facets of nutrition and research and explained various research studies financed by the Board at medical schools, hospitals and foundations.

The Board annually spends 10 per cent of its funds for research programs on a wide range of subjects relating to meat in the diet. Currently, the Board is sponsoring 13 such programs across the country, including several projects on the role of fat in the diet.

STEPPING UP DEMAND: The staff of the Meat Board is organized into nine specialized divisions: home economics, merchandising, nutrition, homemaker's service, industry relations, educational services, meat news and data, literature and research. Each division gave an account of its area of activity and told how it is "stepping up the demand for meat," the theme of this year's meeting. A. G. Pickett, chairman of the NLSMB board of directors, outlined the general objectives of the program.

Giant placards on which were pasted various literature, elaborate graphs, color posters and mouth-watering pictures of meats were lowered from the balcony of the Morrison's main ballroom to illustrate departmental work. Culminating these exhibits was a spectacular "parade of meats" in which home economists from the homemaker's service department displayed and carved tempting dishes seen by the audience via reflecting mirrors.

The closing luncheon featured as guest speaker Dr. C. A. Elvehjem,

president of the University of Wisconsin. Dr. Elvehjem, biochemist and winner of numerous scientific awards for his work in research, accepted a Meat Board citation for the University of Wisconsin in recognition of its outstanding service for over 40 years in the field of research on the value of meat.

The Board praised the university for its "notable contribution to the improvement of the health of this nation by providing physicians, nutritionists, dietitians, educators and other professional people with significant findings on the value of meat."

In accepting the award, Dr. Elvehjem said that universities and groups such as the Meat Board have made, and can continue to make, important contributions to world health.

He said that a University of Wisconsin research project of the late 1930s, leading directly to a cure for human pellagra, would not have been possible without a grant from the Meat Board. Praising the freedom which the Board gave to the university to conduct its research, he recalled other gains which were made in vitamin B studies.

"Time has decreased between basic research and the commercial product," Dr. Elvehjem said. Although he praised the work of the NLSMB and its members for furthering the cause of research, he stressed, "We will need more research and it will cost more." Research will be needed to fight criticism and counteract erroneous ideas, he said, to fight further against chemical and bacterial contamination and to gain more knowledge in the physiological division of nutrition research. Dr. Elvehjem placed much import on the area of nutrition research, emphasizing the need for a better understanding of "what happens to nutrients while they are in the digestive tract."

A. G. Pickett, Topeka, Kan., was re-elected chairman of the NLSMB board of directors, and Carl F. Neumann, Chicago, was re-elected secretary-general manager. Frederick T. Homan, president of Sierra Meat Co., Fresno, Cal., was named to replace Cornelius C. Noble, president of Noble's Independent Meat Co., Madera, Cal., as a representative of the American Meat Institute on the board of directors, and W. W. McCallum, president of John Morrell & Co., Chicago, replaces John Krey, president of Krey Packing Co., St. Louis, as an AMI representative. The National Livestock Feeders Association became the newest group represented on the board of directors of the Meat Board.



AMI PRESIDENT Homer Davison, guest speaker at luncheon on Thursday, makes meat forecast for 60s.

THE NATIONAL PROVISIONER, JUNE 25, 1960

Armour, United Shoe to Make New Kind of Leather

Plans for joint development and pilot plant production of an entirely new kind of leather were announced this week by Armour Leather Co. of Chicago and United Shoe Machinery Corp., Boston.

The product, which has been made in the laboratory, is derived from cattle hides and it has the qualities of leather made by ordinary tanning methods, the companies said. The new process involves converting collagen, which constitutes 85 per cent of the hide protein solids, to a solution and then producing a continu-

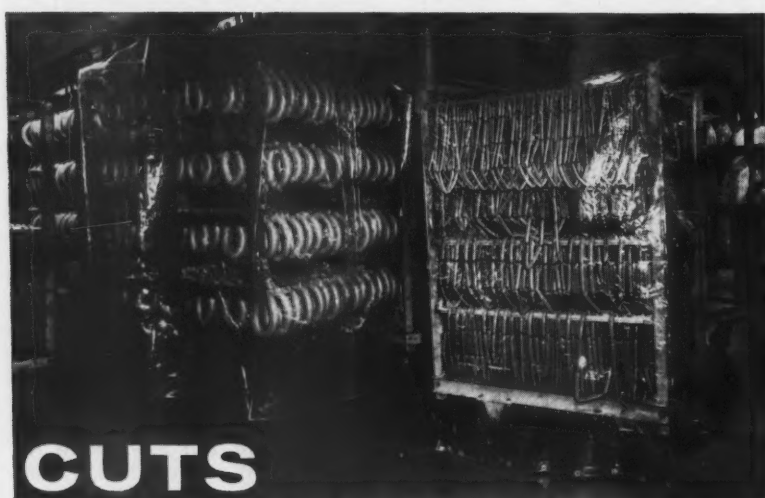
ous sheet of any desired shape or thickness from the solution and hide fibres.

Through further research, the two companies expect to develop a wide range of leathers for the shoe and other industries. It may even be possible to mold the material for shoes, handbags, luggage and other uses, they noted. The new product will have the comfort, permeability, pliability and elasticity characteristic of leather tanned by present methods, the announcement said, and the product could be embossed with any grain desired and dyed in any color.

Uniformity in size and thickness

of the new product would be a distinct advantage, the developers claimed, since hides are irregular in shape and vary in thickness between animals and at different locations on the individual hide. In present leather-tanning processes, extensive trimming of the hide also is necessary and the trimmings have little value. The new material would use the whole hide. Tanning of some leathers requires weeks of soaking in the tanning solutions, but the process under consideration would be much faster, the companies said.

Armour and United Shoe have exchanged research data which both companies have accumulated for some time. Plans for construction of a pilot plant are being made, and work is under way on specific processes for commercial production. The joint venture will be called the Armour-United Collagen Project, the companies reported. Personnel to direct the project are being drawn from both companies.



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Inquiries invited from representatives

MID Says Don't Kill if Excess Pesticide Likely

While pesticide treatment of food animals is an important and sound animal husbandry practice, care must be exercised to make sure that a pesticide is used according to the instructions on its label, Dr. A. R. Miller, director of the Meat Inspection Division, U. S. Department of Agriculture, points out in MID Memorandum No. 281. The memo continues:

"This is particularly significant when the persistent chlorinated hydrocarbon type pesticide is used, such as DDT and lindane. This kind of pesticide tends to store in the fat of the animal when it is used in excess of the amounts specified in the instructions for use.

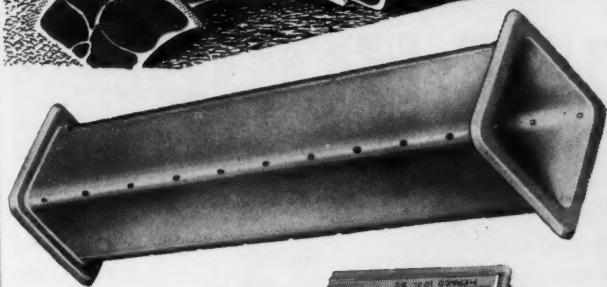
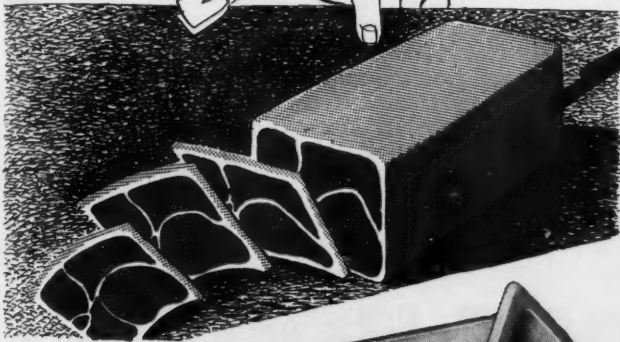
"When, at the time of ante-mortem inspection, there is reason to believe that an animal has not been held the required length of time following exposure to the pesticide or has otherwise been treated in a manner which might require condemnation at the time of slaughter, it shall not be passed for slaughter.

"The establishment shall be informed of the ante-mortem findings and given an opportunity to hold the animal for a period sufficient to reduce the residue to safe levels. Such an animal may be released for a purpose other than slaughter when the official establishment obtains permission for such movement from the state official who has appropriate jurisdiction.

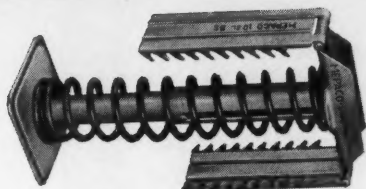


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With any size ham or hams, fill the mold with extra pieces. Fill it to the top . . . Mepaco's exclusive Spring-Tension lid takes no room inside the mold.

3. Save on labor and waste

A Mepaco 4" x 4" x 27" mold yields a ham 50% longer, which saves 50% in labor and end-piece waste. Similar savings in sizes: 3 7/8" x 3 7/8"; 3 7/8" x 6 1/2"; 4 1/2" x 4 1/2".

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Hams from a Mepaco mold are smooth, solid, firm and won't break up, which is ideal for high speed slicers. Square ends avoid costly waste in trimming. Excess gelatin and excess cure not trapped in mold, due to Mepaco's exclusive escape vents (patent applied for).

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Circular Knife Trims Pork Cuts



ABOVE LEFT: Muscle is removed from plate with circular knife which follows contour of lean. Note piece in foreground. CENTER: Depicted is part of neck bone station at which four men using the circular knives retrim cuts. RIGHT: Butcher holds trimmed bone alongside trimmings salvaged from cut with the powered knife.

THE USE of circular powered knives has materially improved the productivity of several trimming operations at The P. Brennan Co., a Chicago pork house. The firm, which has a major canning operation for which pork meat ingredients are furnished from its own cutting department, sells most of its production as fresh or cured meat.

The packer dresses a high percentage of the boner-processor type hogs. Specialty trimmings prepared by the firm include neck bone, plate

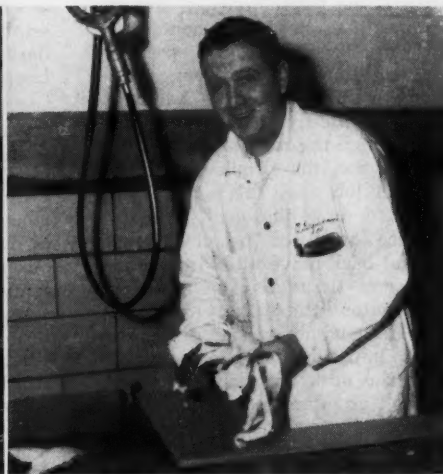
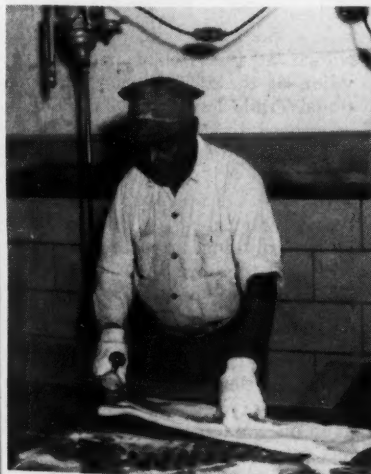
and fat back trimmings. All of these items previously were salvaged from the cut with standard straight butcher knives.

Recently, the plant decided to investigate the utility of different sizes of circular power knives on the market, according to Joseph Schmidt, plant superintendent.

These knives now are used in three different operations: neck bone, clear plate and fat back trimming. The meat can be removed from the neck bones to a level that makes them difficult if not impos-

sible to sell, says Danny Brown, assistant plant superintendent. Through experience, the butchers have learned to leave a sufficient amount of meat to make the neck bones an attractive fresh meat item. At the same time, they can salvage a considerably greater amount of trimmings than was possible with the straight knife.

The reason for the greater efficiency is not hard to determine. The knob-like bone structure forms a valley that is difficult to bone with a standard knife, but into which the



LEFT: As fat back moves past his station, experienced butcher lifts lean from the cut deftly. CENTER: Same cutting operation is shown from another angle. RIGHT:

Danny Brown, assistant plant superintendent at Brennan, holds some of trimmings removed from fat back. Trimmings are moved via stainless steel chute to room below.

smaller circular knife fits snugly, Brown observes.

The powered knife also is more productive by about 25 per cent, he reports. While blade sharpness and pull-through by the butcher are important in removing the trimmings, the high-speed circular rotation of the knife also mechanically aids the cutting action. The physical effort required of the operator is lessened. The knife does require periodic sharpening with the steel designed for this tool.

The knife blade must be replaced about once a month, Brown notes. This is due partly to the nature of the meat which, in the mature animal, is well-muscled and wears away any cutting blade.

The powered knife is used in trimming the clear plate. In this operation, the firm is using the large 5-in.-diameter blade. There are two advantages to using the powered knife for this operation, Brown says: a marked improvement in productivity (about 50 per cent) and better takeoff.

At this station, one man retrims the clear plates from the two-butt lifting stations. When it is cutting lighter hogs, the line attains rates of 285 hogs per hour. With the powered knife, one man easily keeps pace with the two lifters. Furthermore, since the circular knife lifts the meat in an oval, it generally conforms more closely to the manner in which muscle tissue is deposited in the plate. This allows the firm to produce a leaner pork trimming from this item, P. R. McKendrick, vice president of sales, claims.

The third station using a powered circular knife is the fat back trimming station. Use is made here of a large circular knife which has increased the productivity of this operation by about 50 per cent. Using the circular knife, the seasoned butcher allows the conveyor and the knife to do the work as he guides the blade deftly through the areas from which the meat is being lifted.

Here, too, the circular knife does a better job since there is less tendency to gouge the meat.

Since much of the clear plates and fat back move into lard production, any tissue left on these cuts contributes little value to the product. As a trimming, these pieces of meat improve the yield attained from the pork cut, Schmidt asserts.

The circular powered cutting knives have an attractive pay back period, reports Robert Munnecke, president of Brennan. Circular knives, both large and small in diameter, were furnished by Bettcher Industries, Inc., Vermilion, O.

Meat Science Institute to Span Wide Range of Topics

In addition to basic courses in chemistry and bacteriology of meat, plus lectures on quality control theory, meat plant instrumentation and materials handling, the third annual Meat Science Institute program at Rutgers University, New Brunswick, N.J., August 21-24, will feature talks on packaging, new products development and merchandising and consumer acceptance.

Sponsored by the National Independent Meat Packers Association and the food science department of Rutgers University, the 1960 MSI program has the theme, "New Product Development and Merchandising Aspects."

Speakers at the meeting will include: Dr. Edward A. Nebesky, Rutgers food science department, on "Developing An Effective Package;" Dr. Hugo E. Wistreich, Reliable Packing Co., Chicago, on "Chemistry of Meat," and Dr. Arnold I. Epstein, The Sucher Packing Co., Dayton, O., on "Importance of Meat Plant Quality Control."

Also, Dr. William J. Shannon, The Klarer Co., Louisville, "Laboratory Role in Meat Product Development;" Dr. Amihud Kramer, University of Maryland, "Quality Control Theory;" Haskell C. Needle, The Klarer Co., "Bacteriology of Meat;" Dr. Roy E. Morse, Thomas J. Lipton, Inc., Hoboken, N.J., "Meat Plant Problems," and Warren Brooks, Kenyon & Eckhardt, "Merchandising and Consumer Acceptance."

Edwin H. Pewett, NIMPA general counsel, will report on the new food additive laws. Drs. Morse and Shannon are expected to participate in a question-and-answer panel seminar. Two social gatherings—a barbecue and bull session, and a closing banquet—are planned.

Chain and AMI Packer Representatives Confer

Steps that have been taken in the meat industry to accelerate the sale of meats in retail outlets, and various problems that need further attention, were discussed as 17 representatives of member companies of the National Association of Food Chains and the American Meat Institute held the first of a planned series of meetings.

Three significant projects now under way in the meat industry were listed as:

1. Sponsorship of nutritional messages in the brand advertising of AMI member companies to empha-

size to consumers that meat is not only a favorite item in meal planning but is also an important source of essential proteins, vitamins and certain minerals needed in well-balanced diets.

2. Adoption in recent years of a closer trim for pork, which has reduced the amount of excess surface fat and has thus made pork cuts more appealing to American consumers, many of whom are extremely weight-conscious and diet-conscious.

3. Clarification of the misunderstandings on ham nomenclature by continuing to point out that all hams actually fall into only two categories—those which are fully cooked and those which should be cooked before eating.

The meeting was called, according to spokesmen for the NAFC and the AMI, "to discuss methods by which all of us can do a better job for the total meat industry in serving the consumer." The committee will meet again in Chicago on September 21 for further discussion of mutual problems.

Serving as co-chairmen in charge of arrangements for the initial meeting were Seth T. Shaw, manager of public relations for Safeway Stores, Inc., and F. J. Townley, vice president in charge of sales, Swift & Company. Shaw is vice chairman of NAFC and chairman of its supplier relations committee, and Townley is chairman of the AMI sales and merchandising committee.

Poland Exhibiting Hams, Meat Specialties at Fair

Canned hams, canned chopped hams, pork loins, luncheon meats, canned spareribs (with sauerkraut) and conserves made of venison, rabbit, deer and wild pig are being shown at the Polish national pavilion of the 1960 Chicago International Trade Fair, June 20 to July 5, sponsored by the Chicago Association of Commerce and Industry at Navy Pier.

In addition to 25 national pavilions, products also are being exhibited by individual importers and companies at the fair.

Wiener for Every Bun

Braun Brothers Packing Co., Troy, O., has come to the aid of consumers who want to come out even on wieners and buns. The firm has introduced a new 12-oz. package of eight wieners to match the eight-count bun package marketed by most bakeries. Braun is continuing to produce its 10-count unit.



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BOLOGNA-TONE (accepted by M.I.B.) is a heavy liquid with just the right color. Processed from quality paprika, it is an intense red that disperses rapidly leaving neither specks nor streaks.

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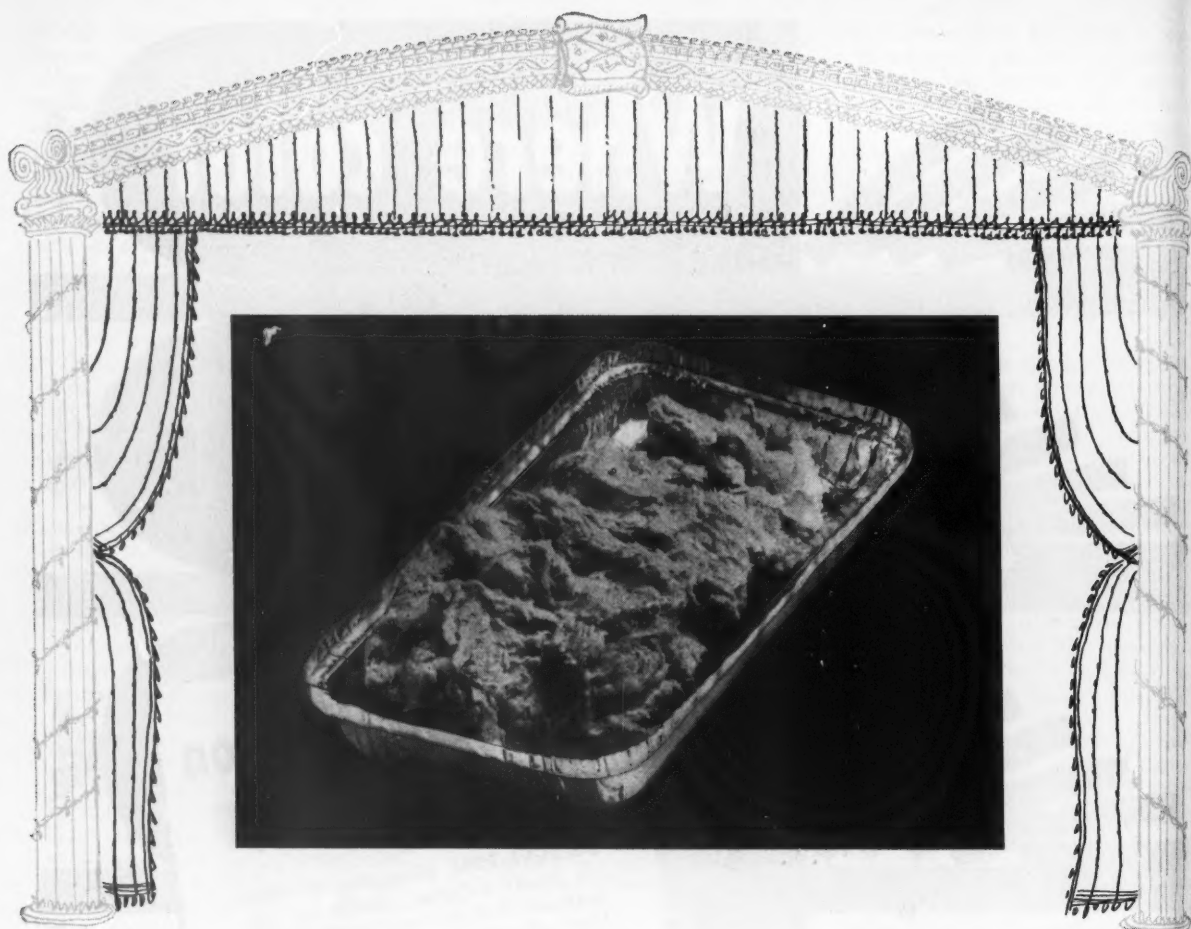


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THE NATIONAL PROVISIONER, JUNE 25, 1960



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Here's List of MID-Inspected Establishments That Slaughter One or More Animal Species Humanely

ABOUT 275 establishments operating under federal meat inspection are on the first U.S. Department of Agriculture list of plants that slaughter one or more species of animals according to methods designated by the Secretary of Agriculture under the Humane Slaughter Act. The list will be published in the *Federal Register* of June 28 under the law's directive that the USDA provide a means for identifying the carcasses of animals slaughtered in accordance with the designated methods. Listing of an establishment does not indicate that it slaughters all species humanely, the USDA points out.

The establishments listed, along with the species of animals slaughtered humanely, follow:

Armour and Company—Establishment 2AD, cattle; 2AG, cattle; 2AN, calves; 2AU, cattle; 2B, cattle; 2C, cattle; 2E, cattle; 2G, cattle; 2LT, cattle; 2SD, cattle; 2WN, cattle; 3S, cattle; 40, cattle; 100, cattle, calves; 139, cattle; 177, cattle; 222, cattle; 477, cattle, calves; 509, cattle, swine; 528, cattle, calves; 579, cattle; 680, cattle.

Swift & Company—3AC, cattle, swine; 3AE, cattle; 3AF, cattle, calves; 3AN, cattle, calves, swine; 3AW, cattle, sheep, swine; 3B, calves, swine; 3C, calves, sheep; 3D, cattle; 3E, cattle; 3FF, cattle, calves, sheep, swine; 3K, cattle, calves; 3L, cattle, swine; 3N, cattle, swine; 3NN, cattle, calves, sheep, swine; 3S, swine; 3T, cattle, calves; 3UU, cattle, swine; 3W, cattle, calves, swine; 3Z, cattle, calves; 27C, swine; 6C, cattle; 23, cattle; 59, cattle, calves, sheep; 104, cattle, swine; 166A, swine; 241, cattle, swine; 249, cattle, swine; 459, swine; 505, cattle; 591, cattle, sheep, swine; 608, cattle; 726, cattle.

The Cudahy Packing Co.—10, cattle, calves; 19, cattle, calves, sheep, swine; 202, cattle, swine; 203A, cattle; 779, cattle, calves, swine; Hygrade Food Products Corp.—12, cattle, swine; 12A, cattle; 12C, cattle, calves, sheep; 12D, cattle; 90, cattle; 224, cattle; 224B, cattle; John Morrill & Co.—17, cattle; 17A, cattle; 650, swine; Morrill's Maurer-Neuer, 246, cattle; 836, cattle.

Wilson & Co., Inc.—20A, swine; 20N, cattle; 20Q, cattle; 26Y, cattle; 111, cattle; 119, cattle; 275, cattle; 655, cattle; 940, cattle, swine; Brander & Co.—25, cattle; American Packing Co.—26, cattle; Patrick Cudahy, Inc.—28, cattle; Valleydale Packers, Inc.—34, cattle; Pocomoke Provision Co.—39, cattle; Stark, Wetzel & Co., Inc.—44, cattle; Consolidated Dressed Beef, Inc.—47, cattle, calves; Lackawanna Beef & Provision—49, cattle; Nevada Packing Co.—52, cattle, calves; Midwest Beef, Inc.—53, cattle; Glover Packing Co., Amar.—60, cattle; Quaker Oats Co.—67E, horses; 734E, horses; 952E, horses.

Minch's Wholesale Meats, Inc.—72, cattle, calves, sheep, swine; Eastern Packing Co.—74E, horses; Hill Packing Co.—83E, horses; Excel Packing Corp.—86, cattle; The E. Kahn's Sons Co.—89, cattle, calves, sheep; Supardale Provision Co.—92, cattle; Shonyons, Inc.—93, cattle; John Engelnorth & Sons—97, swine; Liberty Packing Co.—101, cattle, calves; Queen City Packing Co.—102, cattle; H. Graver Co.—103, cattle.

West Coast Meat Co., Inc.—117, cattle; E. J. Archi & Sons, Inc.—122, cattle; City Dressed Beef—125, cattle; Peyton Packing Co.—126, cattle, calves; Lue Packing Co.—128, cattle; Siegelo Weller Packing Co.—153, cattle; Glaser Dressed Beef—1258, cattle; Camp Packing Co., Inc.—174, cattle; The Rath Packing Co.—184, cattle, calves; Standard Packing Co.—188, cattle; Seattle Packing Co.—191, cattle; Krey Packing Co.—192, cattle, sheep; Hynes Packing Co.—197, cattle; United Fryer & Stillman—198, cattle.

Geo. A. Hormel & Co.—199, cattle, calves, sheep, swine; 199D, swine, 199I, swine; 199N, cattle, swine; Midvalley Beef Co., Inc.—201, cattle; Central Packing Co.—208, cattle; Fred Dold & Sons Packing Co.—214, cattle; Gwaltney, Inc.—221A, swine; Gold Merit Packing Co.—222, cattle; Trenton Dressed Beef Co.—236, calves, sheep; Raskin Packing Co.—237, cattle; P D & J Meats—240, cattle, calves.

Danahy Packing Co.—247, cattle; Suber Edwards & Co.—250, cattle; Luce Packing Co.—259, horses; Zuman Abattoir—273, cattle, calves; Elliott Packing Co.—274, cattle; Solano Meat Co.—285, cattle; Western Packing Co.—286, cattle; Arbogast and Eastman—289, cattle; Sioux City Dressed Pork Co.—292, swine; S. Schwind—295, cattle, calves, sheep; Great Falls Meat Co.—301, cattle, swine; Star Packing Co.—306, cattle; Melton Provision Co.—311, cattle, calves, sheep, goats.

Ideal Packing Co., Inc.—312, cattle; Turlock Meat Co.—325, cattle, calves; Frisco Packing Co.—327, cattle; C & M Meat Packing Corp.—329, cattle, calves; Royal Packing Co.—331, cattle; Sakolik Packing Co.—331A, cattle; Shapiro Packing Co.—332, calves; Great Western Packing Co.—334, cattle; Des Moines Packing Co.—340, cattle; Peters Packing Co.—341, cattle; Anza Packing Co.—345, cattle, calves; Fresno Meat Packing Co.—354, cattle; Marks Meat Co.—362, cattle; Meyers Packing Co.—363, cattle.

Westport Packing Corp.—369, cattle; Fischer Packing Co.—374, cattle; John Hilberg & Sons—375, cattle, calves, sheep; Cross Bros. Meat Packers—376, cattle, calves, sheep; Emge Packing Co.—380, cattle, calves, swine; Smithfield Packing Co.—382, swine; Dugdale Packing Co.—390, cattle; Oldham's Farm Sausage Co.—392, swine; Roth Packing Co.—394, cattle; Northside Packing Co.—395, cattle, calves, sheep; DuBuque Packing Co.—396, cattle; Logan Packing Co.—397, cattle; Superior Packing Co.—399, cattle.

Los Banos Abattoir—400, cattle, calves; Cee Bee Packing Co.—404, cattle; Enlich Packing Co.—410, cattle; Alpine Packing Co.—412, cattle; Enlich Packing Co.—410, cattle; Alpine Packing Co.—412, cattle, calves, sheep; Frosty Morn Meats—414, cattle; Lamoni Dressed Beef Corp.—422, cattle; Lone Star Packing Co.—433, cattle, calves; Monarch Meat Packing Co.—435, cattle; Omaha Dressed Beef Co.—441, cattle; Prime Packing Co., Inc.—443, cattle; Del Curto Meat Co.—445, cattle; Peerless Packing Co.—448, cattle; Morris Rifkin & Sons—460, cattle; Lancaster Packing Co.—462, cattle.

Litvak Meat Co.—465, cattle; Corn Belt Packing Co.—470, cattle; Eckert Packing Co.—471, cattle; Nebraska Beef Co.—489, cattle; Goldring Packing Co.—490, cattle; Roberts Packing Co.—495, cattle; Triangle Meat Distributors—497, cattle; Greenlee Packing Co.—501, cattle, swine; Gruensfelder Packing Co.—508, cattle; Shen Valley Meat Packers, Inc.—511, cattle.

Capitol Packing Co.—513, cattle; Illinois Packing Co.—521, cattle; Small Wood Packing Co.—529, cattle; Omaha Packing Co.—532, cattle; Pepper Packing Co.—536, cattle; Oscar Mayer & Co.—537A, cattle, calves, sheep, swine; 537C, swine; Midwest Packing Co.—538, cattle; Salter Packing Co.—551, cattle; Texas Meat Packers, Inc.—565, cattle, calves; F. A. Ferris & Co.—(est. no. omitted), cattle; Harmon Packing Co.—596, cattle; Eastern Oregon Meat Co.—611, calves; Midtown Veal and Much—612, calves, sheep; Donner Packing Co.—614, cattle; Kummer Packing Co.—617, cattle, calves, sheep; Acme Meat Co., Inc.—618, cattle; Hill Packing Co.—623E, horses.

City Packing Co.—625, cattle, calves; Big Fort Packing Co., Inc.—627, cattle, calves; E. A. Miller & Sons Packing—628, cattle; General Meat Co.—632, cattle; Auburn Packing Co., Inc.—636, cattle; The Wm. Schludersberg-T. J. Kurdie Co.—649, cattle, calves, sheep, swine; Milwaukee Dressed Beef Co.—654, cattle; Baums Bologna, Inc.—657, cattle; South Philadelphia Willowbrook, Inc.—658, cattle; St. Louis Dressed Beef Co.—659, cattle; Quality Meat Packing Co.—661, cattle.

Loeb Packing Co.—663, cattle; Scottsbluff Packing Co.—667, cattle; San Joaquin Packing Co.—671, cattle; E. S. Read & Sons—672, cattle; Union Packing Co.—673, cattle; Theede Packing Co.—674, cattle; Cascade Meats, Inc.—681, cattle; Haas-Davis Packing Co.—682, cattle, calves; William Fockes Sons Co.—685, swine; Bryan Meat Co.—693, cattle; Kramer Beef Co.—695, cattle; Dana Packing Co.—706, cattle; Central Nebraska Packing Co.—713E, horses; Davenport Packing Co.—716, cattle; Coast Packing Co.—724, cattle; Jacob Schlachters Sons—739, cattle, calves; Ruchli Brothers—749, cattle; Seitz Packing Co.—754A, cattle; Schaake Packing Co.—761, cattle; Earl C. Gibbs, Inc.—770, cattle; Modern Meat Packing Co.—774, cattle; Atlas Packing Co.—775, cattle.

John Pollak Packing Co.—788, cattle, calves, sheep, goats, swine; Baums Meat Packing—792, cattle; McFarland, Inc.—811, cattle; Henry Meyers Sons, Inc.—822, cattle, calves; Hibbs Packing Co.—825, cattle; Bristol Packing Co.—828, cattle, calves; Berchmans Meat Co.—830, cattle; Norman Peters Packing Co.—834, cattle; Frederick Co., Prod., Inc.—838, cattle, calves, sheep; N. J. Garden State Provision—851, cattle; Jordan Meat Co.—858, cattle; Wells and Davies Packing Co.—860, cattle, calves; Sierra Meat Co.—862, cattle, calves; J. H. Rodman Graff Corp.—863, calves, sheep; Christensen

Meat Co.—865, cattle, calves; Pahler Packing Corp.—880, cattle; William Davies Co.—888A, cattle, calves.

Tobin Packing Co., Inc.—893, swine; Meats, Inc.—899, cattle, calves; National Meat Packers—917, cattle, calves; B. Constantino & Sons Co.—918, cattle, calves; Wisconsin Packing Co.—924, cattle; Peoples Packing Co.—925, cattle; Kerber Packing Co.—929, cattle; Tarpoft Packing Co.—931, cattle; E. B. Manning & Son—934, cattle; Bolz Packing Co.—938, cattle; Cappellino Abattoir—939, cattle; Gentner Packing Co., Inc.—941, cattle; Joe Doctorman & Son Packing—949, cattle; Virginia Packing Co.—963, cattle; Greeley Capitol Packing Co.—969, cattle; Perlin Packing Co.—974, cattle, calves, sheep, goats; National Food Stores—981, cattle; The Klarer Co.—995, cattle, calves; 995C, cattle, swine; Brown Packinghouse—1154, cattle; A. F. Moyer & Sons—1311, cattle; McCabe Packing Plant—1312, cattle, calves; H & H Packing Co.—1315, cattle, and McDe Packing & Provision Co.—1353, calves, swine.

Swift Says All 39 Plants Comply with Humane Law

All of Swift & Company's 39 meat packing plants nationwide are operating with equipment, techniques and procedures designated as humane by the U. S. Secretary of Agriculture, R. W. Record, Swift vice president in charge of operations, announced this week.

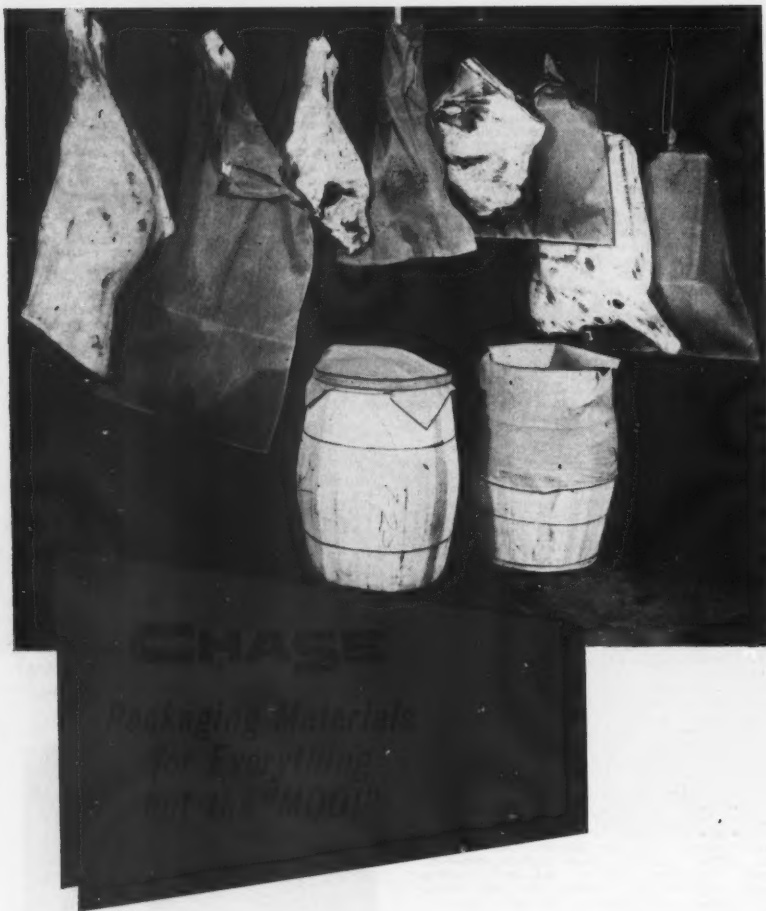
Completion this week of installation of new equipment for electrical stunning of hogs at all pork process-



REVIEWING LATEST humane installations are Swift's J. P. McShane, supervisory engineer; J. L. Fike, general superintendent, and R. W. Record, vice president, in general office.

ing plants was the final step in a long-term research and testing program, Record said. All species of livestock now are processed by Swift in compliance with terms of the Humane Slaughter Act.

The approved methods are not limited to the stunning of the livestock, Record pointed out, but apply also to driving and penning conditions and procedures. The equipment and techniques Swift has adopted for electrical stunning of hogs were developed at Neuhooff Packing Co., a division of Swift, at Nashville, Tenn. For other species, a Remington stunner is used. Swift has used this mechanical stunner,



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Swift is continuing its research and testing of stunning methods, Record indicated, and will continue to make adjustments or changes where improved, economically-sound techniques and equipment can be developed.

AMIF Circular Covers Use of Fats in Feeds

The use of animal fats in livestock feeds has increased 30-fold since the early 1950s, according to a bibliography published recently by the American Meat Institute Foundation, Chicago, on the use of animal fats in livestock feeds (Circular 58). The booklet, compiled by O. G. Rasmussen and O. H. M. Wilder of AMIF's animal feeds division, offers a summary of information published on the subject between January, 1952, and November, 1959.

More than 549,000,000 lbs. of feed-grade fats were used in feeds in 1958, the most recent year for which total figures are available, according to the booklet. The figure is estimated to have climbed to about 553,000,000 lbs. in 1959. Animal fats used in feeds in 1959 had a total value of about \$28,000,000.

After a brief introduction and a section on the general use of fats in feeds, the booklet lists studies on the use of fats as rations under the following headings: swine, beef cattle, dairy cattle, lambs, chickens, turkeys and dogs.

Specific bibliographies listed include: "Methods of Adding Fat to Pelleted Feeds," "Stabilization During Rendering," "Beef Tallow as a Source of Energy in Broiler Rations," "Value of Inedible Animal Fats in Pig Rations," "Observations on the Use of Waste Beef Fat in Swine Rations" and "Waste Beef Fat in Steer Fattening Ration and its Effect Upon the Carcass."

Dehydrated Foods Meeting

Freeze drying and other dehydration methods of food preservation will be discussed at a military-industry conference on September 20 and 21 at the Stock Yard Inn, Chicago, sponsored by the Research and Development Associates, Food and Container Institute, Inc., headquartered in Chicago.

Farm Marketing Bill Killed

Wisconsin's Senate has turned down a farm marketing bill advocated by Gov. Gaylord Nelson.

THE NATIONAL PROVISIONER, JUNE 25, 1960

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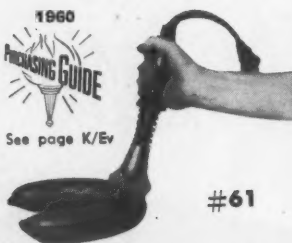
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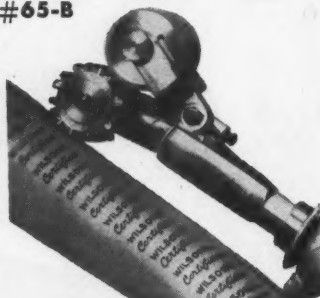


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Live Animal's Fat, Lean Now Measured in Minutes

A recently developed ultrasonic technique that enables scientists to determine how good a steak is on a live animal has been improved so that the procedure can be completed in minutes instead of hours or days.

Developed by Prof. J. R. Stouffer of the New York State College of Agriculture at Cornell University, Ithaca, N.Y., the process involves sending sound waves into a live animal and analyzing the echoes. The technique enables scientists to measure the thickness of fat at the last rib and the size of the eye muscle.

A new refinement cuts down the time required to process results. Formerly, a record of the sound waves was made on 35 mm. film which had to be developed, interpreted and plotted to scale. Stouffer now has introduced an electronic scanner which passes over the animal's last rib, enabling scientists to reproduce the size and shape of the fat and lean meat directly from the photograph.

Stouffer was to demonstrate the technique on June 23 at the American Shorthorn Progress Conference in Pullman, Wash.

Seminar in Poland Will Discuss Smoke Properties

The specific phenomena of smoke as it affects flavor and color development of meat and meat products will be discussed at the second international seminar of the Danzig Polytechnic Institute of Meat Technology, Danzig, in November.

The preliminary program of topics for the seminar includes: 1) generation and modifications of processing smoke, 2) penetration of smoke components and their interaction with the constituents of the smoked product, 3) biological and sensory quality of smoked products resulting from different smoking conditions and 4) industrial application of advances in smoking.

Smoking equipment and control instruments will be on display and publications dealing with the process will be available. Nearly 80 specialists from 12 research institutions of nine countries are expected to attend the seminar.

Canadian Pork for Chile

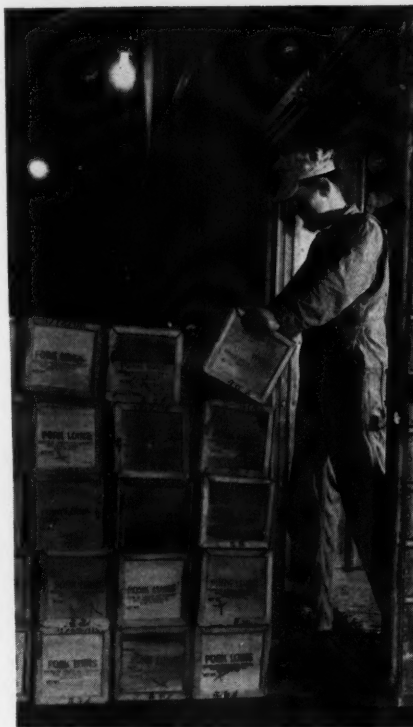
Howard Green, Canadian minister of external affairs, has announced the gift of 1,000,000 lbs. of canned pork to earthquake-torn Chile. The gift, valued at \$600,000, will be taken from government-held stocks and given to a religious organization.

THE NATIONAL PROVISIONER, JUNE 25, 1960

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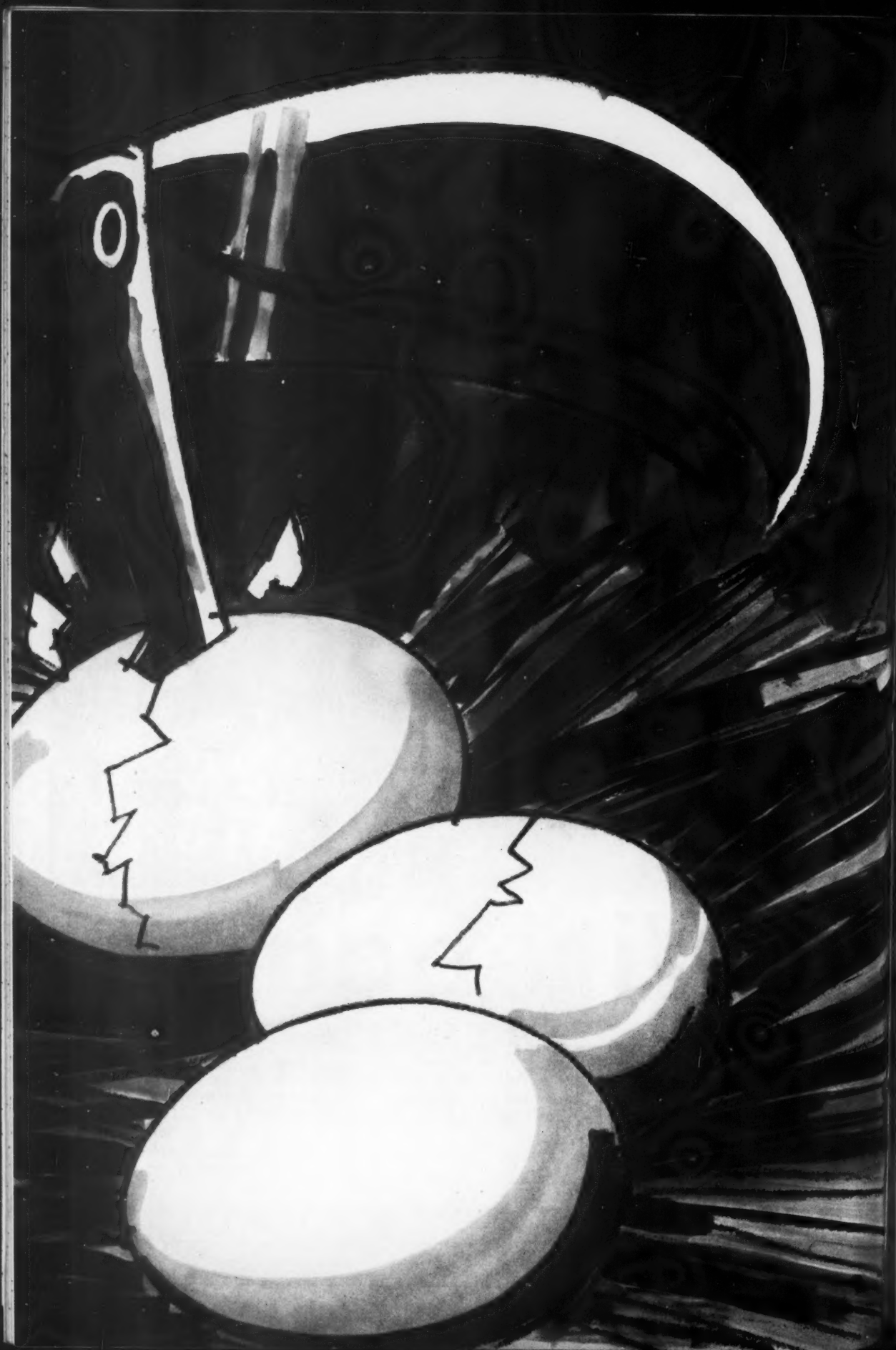
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RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, 15 W. Huron st., Chicago 10, Ill., and remitting 50¢ for each copy desired. For orders received from outside the U.S. the cost will be \$1.00 per copy.

No. 2,928,822, **PROTEINACEOUS FOOD ADJUNCT AND METHOD OF PREPARING SAME**, patented March 15, 1960 by Vernon L. Johnson, La Grange, and Raymond S. Burnett, Chicago, assignors to Wilson & Co., Inc., a corporation of Delaware.

A proteinaceous food adjunct having foaming properties is patented and consists essentially of a fraction of water-soluble proteinaceous material obtained from non-gelling type hydrolyzed protein through treatment of collagen-containing material with heat and water which is insoluble in a concentrated methyl alcohol solution.

No. 2,934,440, **PROCESS FOR THE PRESERVATION OF WHALE MEAT**, patented April 26, 1960 by Roland Gordon Booth, St. Albans, England.

A process for the preservation of whale meat is disclosed and comprises cutting up the whale meat into small pieces, and thoroughly mixing the cut-up meat, while at a temperature not exceeding about 15° C., but above that at which the meat freezes, with formic acid and thereby reducing its pH value to about 4.6 to 4.75.

No. 2,934,438, **PRESERVATION PROCESS WITH ALKYL GUANIDINES**, patented April 26, 1960 by Harold David Michener and James C. Lewis, Berkeley, Cal., assignors to the United States of America as represented by the Secretary of Agriculture.

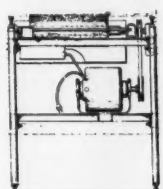
A process for preserving a food-stuff normally subject to microbial spoilage is disclosed and comprises incorporating an alkyl guanidine therewith in proportion about from 50 to 1,000 p.p.m., and subjecting the resulting substance to heat at a temperature and a time sufficient to produce an essentially sterile substance,

the combination of temperature and time of heating being less than would be required to attain sterility in the absence of the alkyl guanidine.

No. 2,922,186, **METHOD OF STUFFING SAUSAGE CASINGS**, patented January 26, 1960 by Laurence Sartore, Pittsburgh, assignor to Keystone Casing Supply Company, Carnegie, Pa., a partnership.

A method of stuffing sausage is disclosed, which consists in surrounding a sausage casing, closed at one end with a reticulated tubular net comprising longitudinal and lateral strands of fiber or other suitable material for providing a positive radially lateral support for the casing during stuffing, one pre-closed end and suspending means attached to the pre-closed end, delivering the filling initially at the closed end and continuing to deliver the filling toward the closed end of the casing until the casing is proximately filled throughout its length, and fastening the open ends of the casing and net.

No. 2,932,042, **MEAT CLEANING**



MACHINE, patented on April 12, 1960, by Kenneth H. Scott, Oklahoma City, Oklahoma.

This is a motor-driven rotatable brush-equipped machine having a cover plate provided with grilled openings through which the bristles of the brush partially extend.

No. 2,934,435, **PROCESS FOR PREPARING A FLAVORING SUBSTANCE**, patented April 26, 1960 by Charles Gerard May, St. Neots, England, assignor to Lever Brothers Company, New York, N. Y., a corporation of Maine.

A process for the preparation of a meat flavor is disclosed and comprises heating, in the presence of water at an elevated temperature, an amino reagent comprising an amino acid selected from cysteine and cystine with a furan compound selected from the group consisting of furan and furan substituted in the 2-position by a radical of the group, consisting of alkyl, substituted alkyl, aldehyde, alcohol and carboxyl groups, the heating being continued until a meat-like flavor develops. There are twenty claims.

No. 2,922,185, **APPARATUS FOR STUNNING ANIMALS FOR SLAUGHTERING**, patented January 26, 1960 by William H. Aitken, Milford, Lyle B. Connor, Westport,

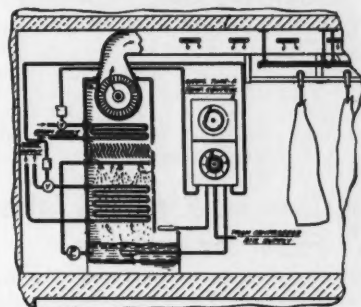
and Philip R. Haskell and Perry B. Patteson, Fairfield, Conn., assignors to Remington Arms Company, Inc., Bridgeport, Conn., a corporation of Delaware.

This apparatus is of the portable, hand-held type where stunning occurs by an instantaneous impact of a non-penetrating striking element against the animal's skull. Included is a cartridge-operated piston.

No. 2,933,399, **TREATMENT OF PROCESSED ANIMAL TISSUE**, patented April 19, 1960 by John T. R. Nickerson, Somerville, Mass., and Lawrence D. Starr, Kansas City, Mo.; said Nickerson assignor to Dirigo Sales Corporation, Boston, a corporation of Massachusetts.

In the treatment of processed animal tissue, there is provided the step of inhibiting oxidative rancidity and the growth of decomposing and putrefaction-producing bacteria, which comprises incorporating in the tissue from approximately 0.03% to approximately 0.3%, based on the weight of the tissue, of a sorbic acid compound and up to 0.2% of an antioxidant selected from the group consisting of the fat-soluble and water soluble types and mixtures.

No. 2,932,573, **METHOD FOR TREATING MEAT**, patented April 12, 1960 by Walter C. Reiman, Cincinnati, Ohio, assignor of one-half to Westinghouse Electric Corporation, East Pittsburgh, Pa., a corpora-



tion of Pennsylvania, and one-half to The Kroger Co., Cincinnati, Ohio, a corporation of Ohio.

More specifically, this is a method of tenderizing prechilled meat and employing ultraviolet radiation, with control of the heat and the dewpoint. There are ten claims.

No. 2,934,117, **MACHINE FOR PERFORMING INTERSECTING CUTS IN A PRODUCT TO SECTIONALIZE THE SAME**, patented April 26, 1960 by Joe R. Urschel and Gerald W. Urschel, both located in Valparaiso, Ind.

The knives of this machine are arranged in series for linear strip cutting. There are thirteen claims.

TOWNSEND Model 35A PORK-CUT SKINNER

ADAPTABLE to a wide range of operations

The Townsend Model 35A Pork-Cut Skinner is an all-around machine which lowers skinning costs, increases yield on all pork cuts — hams, picnics, bellies, shoulders, hocks, jowls, and backs.

With the addition of any of the attachments described here, it can perform several operations in only one time through the machine.

3 ATTACHMENTS:

1 Townsend Model 46A Ham Fatter

This new improved model does an outstanding job of removing just the right amount of excess fat from a ham while it is being skinned. Prevents scored hams. Gives uniform bevelled collar line. Eliminates draw knife. Any small amount of finishing can be accomplished with a straight knife.

2 Townsend Model 30A Automatic Feeder and Slasher

Slashes jowls at the same time they are being skinned. Feeds cut automatically. Works equally well on fatbacks and plates which are to be processed into sausage or rendered.

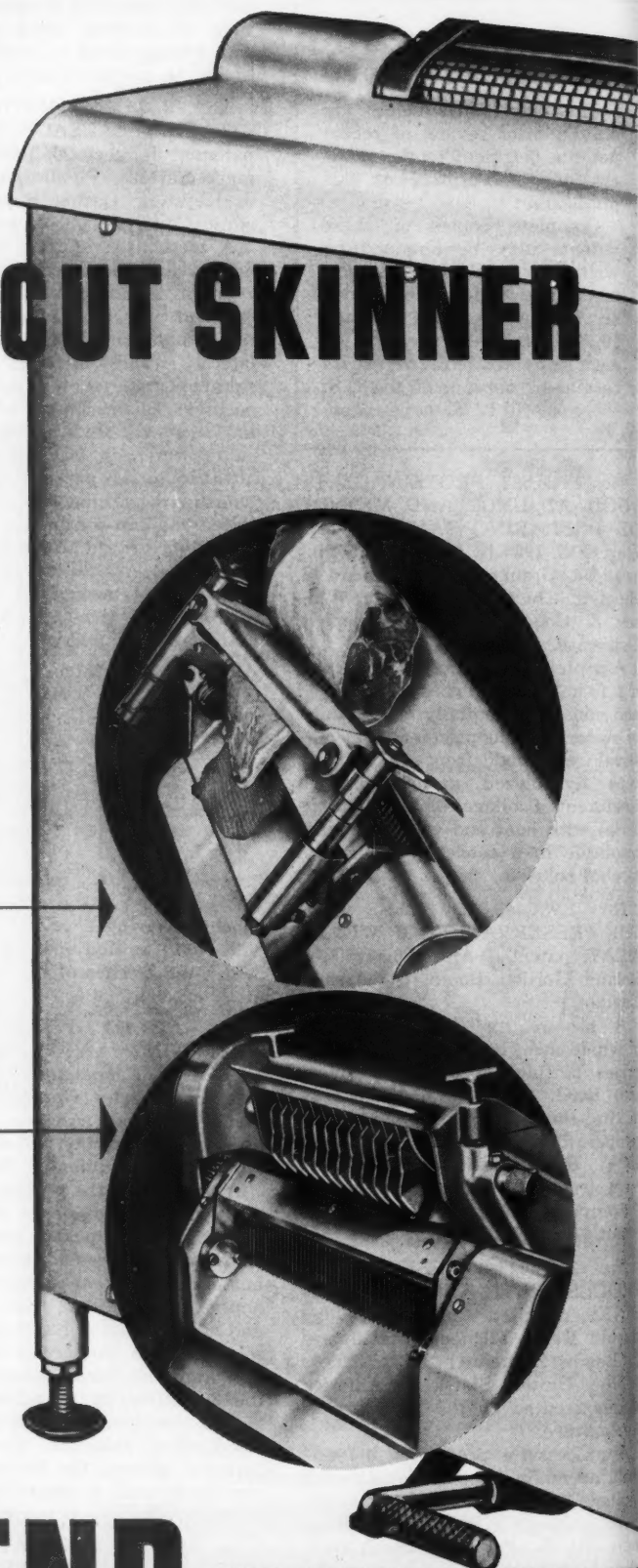
3 Townsend Model 38A Liver Loaf Fat Attachment

While the fatback is being skinned, this attachment produces machine-cut fat of uniform thickness for covering liver loaf and various prepared meats. May be used in combination with the Townsend Model 30A Automatic Feeder and Slasher.

Write for further information

TOWNSEND

ENGINEERING COMPANY
2421 Hubbell Avenue, Des Moines, Iowa



Stuffer Used to Put Net on Dry Sausage

THE USE of Keynet, a tubular non-stretchable net, to eliminate hand roping of dry sausage has been further simplified and expedited through the use of a new gravity stuffer originated by Keystone Casing Supply Co. of Carnegie, Pa., manufacturer of the net.

The method has been tested at The Cudahy Packing Company, Omaha; Armour and Company, St. Paul; The Rath Packing Company, Waterloo, Ia., and Geo. A. Hormel & Co., Austin, Minn. It currently is in use at Carando's, Inc., Springfield, Mass., and at Bison Products Co., Inc., Buffalo, N. Y., both of which specialize in manufacturing Italian-style sausage products.

In the original method (see *THE NATIONAL PROVISIONER*, April 12, 1958, page 67), the net was placed over the casing and stuffing horn prior to the actual stuffing operation. Now it is placed over the sausage by means of the new stuffer. The stuffer consists of two parts—a movable hopper and a stationary receiver mounted on collinear shafts—and is operated by air power.

The hopper, which is loaded from a horizontal position at table height, is made to rotate 90 degs. about an axis to a vertical position in line with the receiver. Upon reaching the vertical position, the salami is discharged automatically from the hopper to the receiver by an automatic gate which is located at the bottom of the hopper.

The receiver consists of a conical tube of four overlapping sections which are expandable to the diameter of the widest ends. The purpose

of this is to facilitate placing the net over the receiver and, at the same time, to permit entry of the salami into the netting with a minimum of friction. After discharging the salami into the net, the receiver retracts to its original position by means of an elastic or spring band located around the receiver's circumference at the midsection.

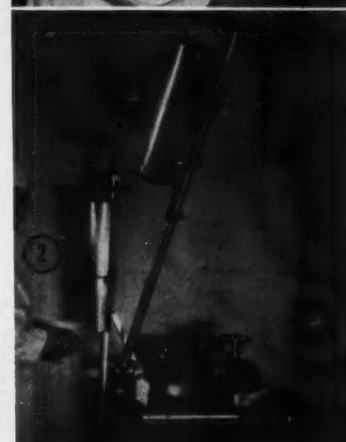
Power to operate the hopper is furnished by an air cylinder operating at a line pressure of approximately 80 psi., which is standard in many packinghouses. At 80 psi. the cylinder is capable of completing 10 full cycles per minute; each cycle consists of moving the hopper from the horizontal to the vertical position and back again.

The cylinder is actuated by a pedal valve controlled by the person working the receiver. When engaged, the hopper is brought to a vertical position and lowers automatically for reloading when the foot is removed from the pedal. Speed of operation can be decreased or increased, depending on the amount of air pressure used.

The machine, which is being patented, is the invention of Lorenzo Sartore, president of Keystone and the inventor of Keynet. He points out the following advantages of the stuffing machine:

1. All salamis are made consistently uniform, regardless of size, by the action of dropping the salami into the non-stretchable net.
2. Each casing can be stuffed to its full capacity since the net does not restrict it. In the previous method, the casing could not be fully stuffed beyond the size of the net.
3. Faster and improved drying results since the salami is not "hung up" along the sidewalls during the drying process by salami adhering to the net at those points where it bulges through it.
4. The gravity action of the stuffer

1. Salami is loaded into hopper of stuffing machine. 2. Foot valve actuates hopper, bringing it to vertical position ready to discharge its contents. 3. After the net is placed over conical receiver, hopper discharges salami automatically into awaiting net. Then hopper returns to original position for reloading. 4. Salamis are tied securely into non-stretchable net.



PETER CARANDO (left) of Carando's, Inc., Springfield, Mass., and Erminio Surbone, Keystone Casing Supply Co., discuss merits of the gravity stuffer.

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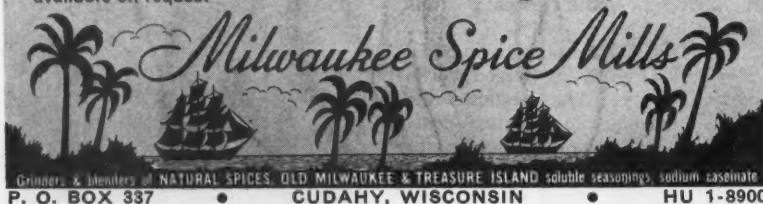


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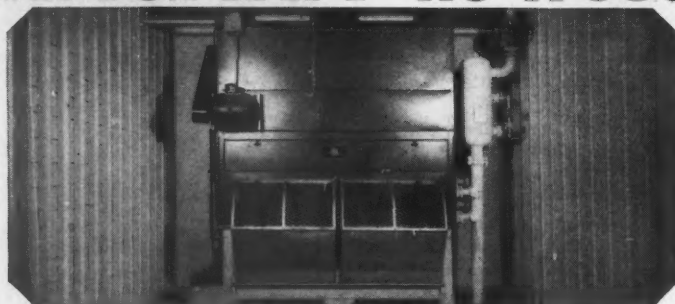
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Write for Bulletin No. 105

NIAGARA BLOWER COMPANY

Dept. NP-6, 405 Lexington Ave., New York 17, N. Y.

District Engineers in Principal Cities

packs the meat solidly and cuts down dangerous air pockets which can result from improper stuffing.

5. The method is fast. Based on an ordinary eight-hour working day, one machine can handle approximately 30,000 lbs. of salami, which is considerably more than two workers at a meat stuffer can produce in one day.

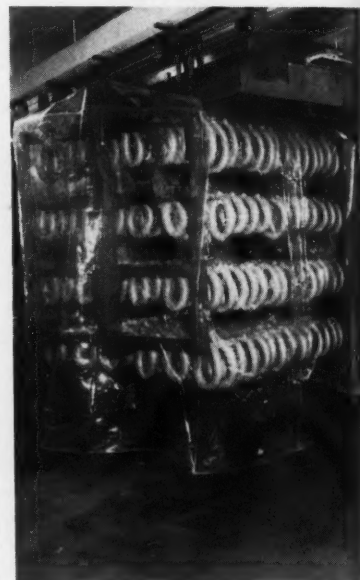
6. The stuffer is portable and can be cleaned easily.

7. It can be mounted or dismounted easily on any stuffing table.

8. The stuffer is adaptable for use with other types of nets, as well as other kinds of meat products.

Vinyl Plastic Covers Cut Sausage Shrinkage

Tests conducted during the past two years with heavy vinyl plastic, custom-built, cage and truck storage covers for fresh sausage items have



indicated that, in many cases, the normally-accepted amount of shrink has been cut by one-half, according to Plastixfilms, Minneapolis, the manufacturer of the covers.

Called "Clear View Shrink Saver," the covers are made to customers' specifications to insure a perfect fit and to combat all physical obstacles. Ease of peeling skinless products has been found to be one of its major attributes, according to Walter P. Williams, president of the firm. He says the film, which can be kept clean easily, is effective in eliminating drafts and contamination.

The Sioux Falls, S.D., packing plant of John Morrell & Co. and other packers have used these covers for some time in processing sausage.

THE NATIONAL PROVISIONER, JUNE 25, 1960

Now—get a selling edge with Du Pont's cellophanes for vacuum and gas packaging for luncheon meats and cheese

Only Du Pont offers you 5 different types of cellophane for coated and laminated structures for vacuum and gas packaging of meat and cheese.

This means you get and pay only for the amount of protection and durability your product needs. You eliminate costly, wasteful "overpackaging".

You get a selling edge with faster turnover. Because your product reaches the store at the peak of appeal. And combination structures made with Du Pont's 5 different types of cellophane show off and protect that appeal over its entire shelf life.

Result: More products enjoy the advantages of vacuum and gas packaging . . . sales go up!

The man to see: Your Du Pont Authorized Converter*. He has the know-how and the facilities to produce the package that's specifically suited to your needs. He'll help you choose the exact type of Du Pont cellophane that will give you the most protective . . . most profitable package.

*For the names and addresses of Authorized Converters write to: E. I. du Pont de Nemours & Co. (Inc.), Film Department, Wilmington 98, Delaware.



BETTER THINGS FOR BETTER LIVING
... THROUGH CHEMISTRY



Flashes on suppliers

THE KARTRIDG PAK CO.: The sales and service functions of this meat packing equipment manufacturer have been moved from Davenport, Ia., to Mount Prospect, Ill. The move makes the new office headquarters for both meat and aerosol packaging equipment.

UHRDEN, INC.: Appointment of Perin Co., Inc., of San Francisco as exclusive distributor of Tubar materials handling equipment for the northern half of California and the Ren-Carson City area of Nevada has been announced by this Dennison, O., firm.

NATIONAL STARCH AND CHEMICAL CORP.: WILLIAM J. ZONNER has been appointed district sales manager of starch sales for the Midwest division of this New York firm. The announcement was made by FRANK L. MURPHY, division manager. Zonner is a former major league baseball pitcher.

CONTAINER CORPORATION OF AMERICA: LEO H. SCHOENHOFEN, senior vice president, has announced new assignments for three

of the company's vice presidents and their recent transfer to the main office in Chicago. THOMAS F. CASS moved from San Francisco, HARRY E. MILES from Louisville, Ky., and FREDERICK S. CRYSLER from the Philadelphia area.

DIAMOND NATIONAL CORP.: ERIC G. ERICKSON has been named vice president and director of manufacturing of the Molded-Packaging division of this package manufacturer, RICHARD J. WALTERS, corporate vice president, has announced. JOHN J. PENN was promoted to assistant director of manufacturing.

RECOLD CORP.: Appointment of the Bert Farnes Co., of Portland, Ore., as representative for this manufacturer of refrigeration equipment was recently announced. The new representative is a pioneer with about 40 years of experience in the heating and cooling industry.

ARMOUR INDUSTRIAL CHEMICAL CO.: Two new anhydrous ammonia distributorships have been announced by this Chicago firm. McKesson & Robbins, Inc., was made exclusive distributor for cylinder ammonia in western Pennsylvania and the northern section of West Virginia. Thompson-Hayward Chemical Co. of Shreveport, La.,

was given the exclusive distributorship in that vicinity to handle sales in cylinder and tank truck quantities.

NEPTUNE METER CO.: Appointment of FRED KUTCH to sales manager for petroleum and industrial products of the meter division has been announced by CHARLES W. KRAUSE, general sales manager of the meter division.

FRICK CO.: The election of MATTHEW M. GOUGER as executive vice president and member of the board of directors has been announced by J. M. SEABROOK, chairman of the board. Among other commodities, this firm manufactures refrigeration equipment.

AMERICAN MAIZE PRODUCTS CO.: DR. JAMES W. EVANS, vice president of research, has been elected a member of the board of directors, according to president THEODORE SANDER, JR. He has a wide experience in research and development in the field.

KRAMER TRENTON CO.: PETER A. ROSE has been appointed to the engineering and sales staff, according to S. CHARLES SEGAL, general sales manager. Rose is the Southeast area representative.

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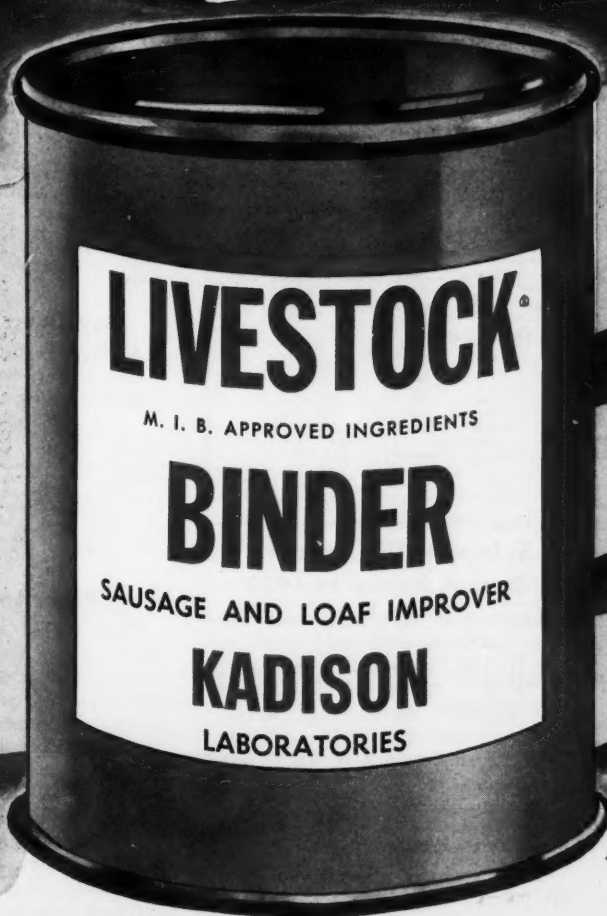
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★ **IT WORKS
IT SAVES MONEY**

★ **PRICED FOR
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- **Maximum moisture retention**
- **Increased yields**
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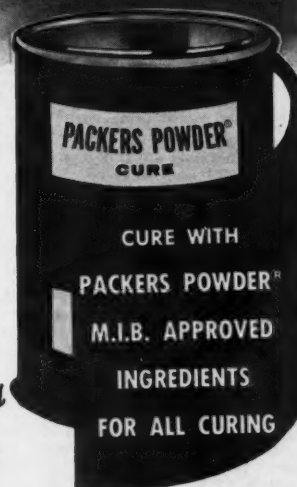


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*Manufacturing Chemists
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ALL MEAT... output, exports, imports, stocks

Meat Production Settles, But Above Last Year

Production of meat under federal inspection for the week ended June 18 settled to a more normal pattern following the more or less erratic situation after a holiday interruption in operations. Volume of production for the period at 412,000,000 lbs. was down by about 11,000,000 lbs. from the previous week, but about 10 per cent larger than the 375,000,000 lbs. produced in the same week last year. Slaughter of bovine stock held up, while that of hogs and sheep was adjusted downward. Cattle kill numbered about 55,000 head, or 17 per cent larger than a year ago, while that of hogs held a relatively narrow margin of about 37,000 over the 1959 count. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK	
	Number	Production	(Excl. lard)	
	M's	Mil. lbs.	Number	Production
			M's	Mil. lbs.
June 18, 1960	385	229.1	1,135	159.9
June 11, 1960	385	229.1	1,200	168.4
June 20, 1959	330	196.1	1,098	187.0

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.
	Number	Production	Number	Production	
	M's	Mil. lbs.	M's	Mil. lbs.	Mil. lbs.
June 18, 1960	94	12.3	250	11.2	412
June 11, 1960	92	12.1	285	13.1	423
June 20, 1959	82	10.6	251	11.2	375

1959-60 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.
1959-60 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AMI PROVISION STOCKS

Provision stocks, as reported to the American Meat Institute, totaled 196,300,000 lbs. on June 11. This volume was 18 per cent above the 166,700,000 lbs. a year earlier.

Stocks of lard and rendered pork fat totaled 35,800,000 lbs. for a 38 per cent drop from 57,700,000 lbs. in stock about a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks and a year earlier.

	June 11 stocks as percentage of inventories on	
	May 28 1960	June 13 1959
HAMS:		
Cured, S.P.-D.C.	107	86
Frozen for cure, S.P.-D.C.	103	142
Total hams	104	125
PICNICS:		
Cured, S.P.-D.C.	100	93
Frozen for cure, S.P.-D.C.	90	270
Total picnics	91	200
BELLIES:		
Cured, D.S.	96	74
Frozen for cure, D.S.	113	65
Cured, S.P.-D.C.	107	104
Frozen for cure, S.P.-D.C.	95	128
OTHER CURED MEATS:		
Cured and in cure	101	101
Frozen for cure	96	76
Total other	98	85
FAT BACKS:		
Cured D.S.	103	103
FRESH FROZEN:		
Loins, spareribs, neckbones, trimmings, other—total	86	121
TOTAL PORK MEATS	95	118
LARD & R.P.F.	77	62
PORK LIVERS	98	95

U. S. Imports Of Livestock Products A Record In 1959

Imports of livestock, meat and meat products, excluding wool, into the United States last year reached a record value of \$557,000,000, the Foreign Agricultural Service has revealed. This value exceeded the previous record of \$515,300,000 established in 1958 by 8 per cent. Exports amounting to \$339,000,000 were 18 per cent above the same 1958 valuation.

Meat imports valued at \$379,800,000 comprised the largest group of livestock products imported into the U.S. last year. Of last year's meat imports, \$225,000,000 worth consisted of beef and veal, up from \$152,800,000 in 1958.

A valuation of \$76,400,000 was placed on U.S. imports of hides and skins last year for a sharp increase over the previous year's valuation of \$45,200,000 on such imports. Our imports of sheepskins were given the highest valuation of products in that category.

U.S. imports of live animals declined sharply to a valuation of \$89,600,000 from \$138,400,000 in 1958. Of the 1959 livestock import valuation,

\$88,800,000 worth consisted of cattle.

Almost 70 per cent of the value of U.S. livestock products exports last year consisted of inedible tallow and greases, lard and hides and skins. Of these, hide exports were valued at \$60,200,000 to top the list, compared with \$53,300,000 in 1958.

CANADIAN SLAUGHTER

Inspected slaughter of livestock in Canada, in May 1960-59, as reported by the Canadian Department of Agriculture:

	May 1960	May 1959
Cattle	146,974	133,462
Calves	78,573	78,483
Hogs	495,418	615,019
Sheep	17,127	18,364

Average dressed weights of livestock were as follows:

	May 1960	May 1959
Cattle	475.9 lbs.	529.9 lbs.
Calves	111.8 lbs.	102.9 lbs.
Hogs	159.5 lbs.	161.6 lbs.
Sheep	43.3 lbs.	46.6 lbs.

EAST COAST MEAT IMPORTS

Arrival of foreign meat at New York, Boston and Philadelphia, as reported in pounds by the USDA:

WEEK ENDED JUNE 10, 1960	
From Australia—1,367,789 boneless beef and 448,948 boneless mutton. Argentina—81,795 canned beef. Canada—30,703 carcass beef and veal and 38,101 miscellaneous meats. Denmark—157,164 canned pork. Holland—234,445 canned pork. New Zealand—3,921,447 boneless beef, 661,101 boneless mutton, 387,782 carcass lamb, 45,316 boneless veal and 120,497 boneless lamb cuts. Uruguay—18,000 canned beef.	

Meat Prices Lower Last Week

Meat prices averaged somewhat lower in the week ended June 14, according to a Bureau of Labor Statistics wholesale price index. The average wholesale price index for the period at 97.1 was down one percentage point from a week earlier. The average primary market price index held steady at 119.6. The same indexes for the corresponding week a year ago were 103.1 and 119.4 per cent, respectively. Current indexes were calculated on the basis of the 1947-49 average of 100 per cent.

U.S.-U.K. Variety Trade Up

Traffic in beef and veal and lamb variety meats from the United States to the United Kingdom has been brisk following the liberalization of this trade last November, the Foreign Agricultural Service has reported. U.S. exports of the products to Britain in the first three months of this year rose to 5,800,000 lbs. from 1,848,000 lbs. in the same period of 1959. The U.S. share of this market was 13 per cent.

THE NATIONAL PROVISIONER, JUNE 25, 1960

PROCESSED MEATS . . . SUPPLIES

May Volume Of Meat Food Processing Above Last Year; Sausage Output Up, Rise In Bacon And Lard Levels Off

MEAT and meat food products rolled off inspected processors' conveyors and work tables at a comparatively high rate in May. Total volume of all products handled amounted to 1,439,375,000 lbs. in the four weeks for a moderate increase over last year's production of

1,394,161,000 lbs. in the period.

Production of sausage at 149,893,000 lbs. was over 9,000,000 lbs. larger than for the same four-week period last year. Volume of meat loaves, head cheese, chili, etc. totaled 17,520,000 lbs. for a small increase over May 1959 production. Processors

handled 49,591,000 lbs. of steaks, chops and roasts compared with 42,176,000 lbs. last year.

Processing of some pork products was not in proportion to slaughter in the month, with volume of sliced bacon at 81,802,000 lbs. only slightly above such output last year and the rendered lard total of 164,688,000 lbs. about 2,500,000 lbs. above last year.

MEAT AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—MAY 1 THROUGH 28, 1960 COMPARED WITH CORRESPONDING PERIOD, MAY 3 THROUGH 30, 1959

Placed in cure—	May 1-28 1960	May 3-30 1959	21 Weeks 1960	21 Weeks 1959
Beef	12,809,000	12,547,000	65,271,000	60,762,000
Pork	263,805,000	275,673,000	1,394,173,000	1,410,062,000
Other	311,000	66,000	1,147,000	268,000
Smoked and/or dried—				
Beef	3,903,000	4,585,000	20,007,000	20,800,000
Pork	198,969,000	209,997,000	1,018,224,000	1,017,270,000
Cooked Meat—				
Beef	7,309,000	6,685,000	36,613,000	36,169,000
Pork	21,487,000	24,326,000	108,093,000	116,816,000
Other	155,000	140,000	1,118,000	898,000
Sausage—				
Fresh finished	18,410,000	17,158,000	111,528,000	110,039,000
To be dried or semi-dried	10,018,000	9,620,000	51,064,000	50,774,000
Franks, wieners	63,909,000	60,391,000	271,963,000	259,105,000
Other, smoked, or cooked	57,556,000	52,882,000	267,134,000	249,255,000
Total sausage	149,893,000	140,051,000	701,689,000	669,173,000
Loaf, head cheese, chili, jellied prod.	17,520,000	16,920,000	80,805,000	79,951,000
Steaks, chops, roasts	49,591,000	42,176,000	248,212,000	218,161,000
Meat extract	89,000	39,000	1,068,000	1,259,000
Sliced bacon	81,802,000	80,374,000	420,042,000	408,547,000
Sliced, other	25,788,000	22,961,000	117,051,000	105,378,000
Hamburger	15,902,000	14,784,000	81,491,000	74,607,000
Miscellaneous meat product	15,229,000	13,103,000	82,099,000	75,316,000
Lard, rendered	164,688,000	162,092,000	894,652,000	899,098,000
Lard, refined	125,400,000	115,450,000	664,388,000	645,457,000
Oleo stock	5,397,000	5,254,000	29,799,000	37,619,000
Edible tallow	29,581,000	26,309,000	144,120,000	145,989,000
Compound containing animal fat	61,218,000	51,328,000	324,950,000	299,308,000
Oleomargarine containing animal fat	8,308,000	7,737,000	61,595,000	44,842,000
Canned product (for civilian use and Dept. of Defense)	180,224,000	161,578,000	1,042,225,000	972,029,000
Totals*	1,439,375,000	1,394,161,000	7,540,249,000	7,327,079,000

*These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then smoking, slicing.

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION, MAY 1 THROUGH MAY 28, 1960

	Pounds of Finished Product—	Consumer
	Slicing and Institutional or Shelf Sizes (3 lbs. or over)	Packages or Shelf Sizes (under 3 lbs.)
Luncheon meat	12,687,000	10,828,000
Canned hams	22,327,000	400,000
Corned beef hash	227,000	5,210,000
Chili con carne	652,000	5,744,000
Viennas	99,000	4,587,000
Franks, wieners		
in brine	7,000	48,000
Deviled ham		910,000
Other potted or deviled meat food products	13,000	1,859,000
Tamales	89,000	1,108,000
Sliced dried beef	18,000	278,000
Chopped beef		307,000
Meat stew (all product)	54,000	8,520,000
Spaghetti meat products	292,000	8,136,000
Tripe (other than pickled)	49,000	50,000
Vinegar pickled products	759,000	1,430,000
Bulk sausage	1,000	373,000
Hamburger, roasted or corned beef, meat and gravy	244,000	1,980,000
Soups	1,425,000	52,117,000
Sausage in oil	240,000	246,000
Tripe		371,000
Brains		222,000
Loins and picnics	2,753,000	541,000
All other meat with meat and/or meat by-products—20% or more	478,000	6,305,000
Less than 20%	576,000	20,776,000
Totals	42,988,000	132,343,000

DOMESTIC SAUSAGE

Pork sausage, bulk, (crl., lb.)	
In 1-lb. roll	.33 @ 40
Pork sausage, sheep casing, 1-lb. package	.50 @ 55
Franks, sheep casing, 1-lb. package	.63 @ 69
Bologna, ring, bulk	.47 @ 54
Bologna, a.c., bulk	.35 @ 41
Smoked liver, a.c., bulk	.37 @ 44
Polish sausage, self-service pack	.58 @ 71
Smoked liver, n.c., bulk	.47 @ 53
New Eng. lunch spec.	.61 @ 66
Olive loaf, bulk	.44 1/2 @ 53
Blood and tongue, n.c.	.49 @ 69
Blood, tongue, a.c.	.46 1/2 @ 65
Pepper loaf, bulk	.48 1/2 @ 60
Pickle & Pimento loaf	.43 1/2 @ 53
Bologna, a.c., sliced	
6, 7-oz. pack, doz.	2.61 @ 3.60
New Eng. lunch spec., sliced, 6, 7-oz., doz.	3.93 @ 4.92
Olive loaf, sliced, 6, 7-oz., doz.	2.93 @ 3.81
P.L. sliced, 6-oz., doz.	2.78 @ 4.80
P&P loaf, sliced, 6, 7-oz., dozen	2.78 @ 3.60

DRY SAUSAGE

(Sliced, 6-oz. package, lb.)	
Cervelat, hog buns	1.05 @ 1.07
Thuringer	.63 @ 65
Farmer	.89 @ 91
Holsteiner	.78 @ 80
Salami, B.C.	1.01 @ 1.03
Salami, Genoa style	1.10 @ 1.12
Salami, cooked	.51 @ 53
Pepperoni	.88 @ 90
Stellan	1.00 @ 1.02
Goteborg	.88 @ 90
Mortadella	.61 @ 63

CHGO. WHOLESALE SMOKED MEATS

Wednesday, June 22, 1960	
Hams, to-be-cooked, 14/16, wrapped	50
Hams, fully cooked, 14/16, wrapped	51
Hams, to-be-cooked, 16/18, wrapped	49
Hams, fully cooked, 16/18, wrapped	50
Bacon, fancy, de-rind, 8/10 lbs., wrapped	41
Bacon, fancy sq. cut, seedless, 10/12 lbs., wrapped	39
Bacon, No. 1, sliced 1-lb. heat seal, self-service pkg.	53

SPICES

(Basis Chicago, original barrels, bags, bales)

Whole Ground	
Allspice, prime	80 96
resifted	99 1.01
Chili pepper	56
Chili powder	56
Cloves, Zanzibar	60 65
Ginger, Jamaica	40 46
Mace, fancy Banda	3.50 3.90
East Indies	2.95
Mustard flour, fancy	43
No. 1	38
West Indies nutmeg	1.82
Paprika, American, No. 1	52
Paprika, Spanish, No. 1	67
Cayenne pepper	63
Pepper:	
Red, No. 1	56
White	1.08 1.14
Black	87 92

SAUSAGE CASINGS

(Lel prices quoted to manufacturers of sausage)

Beef rounds: (Per set)	
Clear, 29/35 mm.	1.25 @ 1.35
Clear, 35/38 mm.	1.25 @ 1.35
Clear, 35/40 mm.	1.10 @ 1.25
Clear, 38/40 mm.	1.20 @ 1.35
Not clear, 40 mm./dn.	75 @ 85
Not clear, 40 mm./up	.90 @ 1.05
Beef wensands: (Each)	
No. 1, 24 in./up	13 @ 15
No. 1, 22 in./up	16 @ 18
Beef middles: (Per set)	
Ex. wide, 2 1/4 in./up	3.60 @ 3.85
Spec. wide, 2 1/4 in.	2.85 @ 2.50
Spec. med. 1 1/2-2 1/4 in.	1.75 @ 2.00
Narrow, 1 1/2 in./dn.	1.15 @ 1.30
Beef bung caps: (Each)	
Clear, 5 in./up	38 @ 42
Clear, 4 1/2-5 inch	29 @ 32
Clear, 4-4 1/2 inch	20 @ 22
Clear, 3 1/2-4 inch	17 @ 19
Beef bladders, salted: (Each)	
7 1/2 inch/up, inflated	21
6 1/2-7 1/2 inch, inflated	12
5 1/2-6 1/2 inch, inflated	12 @ 14
Pork casings: (Per hank)	
29 mm./down	4.35 @ 5.00
29/32 mm.	4.20 @ 5.00
32/35 mm.	3.00 @ 3.55
35/38 mm.	2.60 @ 2.75
38/42 mm.	2.25 @ 2.50
Hog bungs: (Each)	
Sow, 3/4 inch cut	.62 @ .64
Export, 3/4 in. cut	.53 @ .57
Large prime, 3/4 in.	.42 @ .45
Med. prime, 3/4 in.	.29 @ .32
Small prime	.16 @ .22
Middles, cap off	.70 @ .75
Skip bungs	.11 @ .12
Runners, green	.15 @ .20

Sheep casings: (Per hank)	
26/28 mm.	5.35 @ 5.45
24/26 mm.	5.25 @ 5.35
22/24 mm.	4.15 @ 4.25
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.35 @ 1.45

CURING MATERIALS

Nitrite of soda, in 400-lb. (Cwt.) bbls., del. or f.o.b. Chgo.	\$11.98
Pure refined gran. nitrate of soda	5.65
Pure refined powdered nitrate of soda	8.65
Salt, paper sacked, f.o.b. Chgo. gran. carlots, ton	30.50
Rock salt in 100-lb. bags, f.o.b. whse., Chgo.	28.50
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	6.40
Refined standard cane gran., deliv'd Chgo.	9.41
Packers curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.85
Dextrose, regular:	
Celulose, (carlots, cwt.)	7.41
Ex-warehouse, Chicago	7.56

SEEDS AND HERBS

(Lel., lb.)	Whole Ground
Caraway seed	33 38
Cominos seed	42 47
Mustard seed	
fancy	23
yellow Amer.	17
Oregano	37 46
Coriander,	
Morocco, No. 1	20 24
Marijor, French	54 63
Sage, Dalmatian,	
No. 1	59 66

FRESH MEATS... Chicago and outside

CHICAGO

June 21, 1960

CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Prime, 700/800	none qtd.
Choice, 500/600	41½
Choice, 600/700	41
Choice, 700/800	40 @ 40½
Good, 500/600	38
Good, 600/700	37½ @ 38
Bull	34½
Commercial cow	31 @ 31½
Canner-cutter cow	31 @ 31½

PRIMAL BEEF CUTS

Prime:	
Rounds, all wts.	54 @ 55
Tr. loins, 50/70 (cl.)	91 @ 105
Sq. chux, 70/90	33½n
Armchux, 80/110	31½n
Ribs, 25/35 (cl.)	70 @ 74
Briskets (cl.)	26 @ 26½
Navels, No. 1	15 @ 15½
Flanks, rough No. 1	16
Choice:	
Hindqtrs., 5/700	53½
Foreqtrs., 5/800	31½
Rounds, 70/90 lbs.	50a
Tr. loins, 50/70 (cl.)	77 @ 83
Sq. chux, 70/90	33½n
Armchux, 80/110	31½n
Ribs, 25/30 (cl.)	55 @ 59
Ribs, 30/35 (cl.)	53 @ 56
Briskets (cl.)	26 @ 26½
Navels, No. 1	15 @ 15½
Flanks, rough No. 1	16
Good (all wts.):	
Sq. chucks	32 @ 33
Rounds	48 @ 50
Briskets	25 @ 26
Ribs	48 @ 52
Loins, trim'd.	68 @ 71

COW, BULL TENDERLOINS

C&C grade, fresh (Job lots, lb.)	
Cow, 3 lbs./down	80 @ 85
Cow, 3/4 lbs.	97 @ 102
Cow, 4/5 lbs.	106 @ 112
Cow, 5 lbs./up	118 @ 124
Bull, 5 lbs./up	118 @ 124

CARCASS LAMB

(Old crop, lcl., lb.)

Prime, 35/45 lbs.	46½ @ 49
Prime, 45/55 lbs.	46 @ 49
Prime, 55/65 lbs.	45 @ 47
Choice, 35/45 lbs.	46½ @ 49
Choice, 45/55 lbs.	46 @ 49
Choice, 55/65 lbs.	45 @ 47
Good, all wts.	42 @ 48

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles June 21	San Francisco June 21	No. Portland June 21
FRESH BEEF (Carcass):			
STEER:			
Choice, 5-600 lbs.	\$43.00 @ 45.00	\$46.00 @ 47.00	\$45.00 @ 46.50
Choice, 6-700 lbs.	42.50 @ 44.50	44.00 @ 46.00	44.50 @ 46.00
Good, 5-600 lbs.	41.00 @ 43.00	43.00 @ 44.00	44.00 @ 45.00
Good, 6-700 lbs.	40.00 @ 42.00	42.00 @ 43.00	43.00 @ 44.50
Stand., 3-600 lbs.	39.00 @ 41.00	40.00 @ 42.00	39.00 @ 42.00
COW:			
Commercial, all wts.	32.00 @ 35.00	34.00 @ 37.00	35.00 @ 37.00
Utility, all wts.	31.00 @ 33.00	30.00 @ 32.00	33.00 @ 36.00
Canner-cutter	28.00 @ 31.00	28.00 @ 30.00	30.00 @ 33.00
Bull, util. & com'l.	37.00 @ 40.00	37.00 @ 39.00	39.00 @ 41.00
FRESH CALF:			
Choice, 200 lbs./down	(Skin-off) 49.00 @ 54.00	(Skin-off) None quoted	(Skin-off) 44.00 @ 51.00
Good, 200 lbs./down	48.00 @ 52.00	40.00 @ 46.00	42.00 @ 49.00
LAMB (Carcass):			
Prime, 45-55 lbs.	(Spring) 44.00 @ 46.00	(Spring) 43.00 @ 46.00	(Spring) 42.00 @ 44.00
Prime, 55-65 lbs.	42.00 @ 44.00	42.00 @ 44.00	None quoted
Choice, 45-55 lbs.	44.00 @ 46.00	43.00 @ 46.00	42.00 @ 44.00
Choice, 55-65 lbs.	42.00 @ 44.00	42.00 @ 44.00	None quoted
Good, all wts.	41.00 @ 45.00	38.00 @ 42.00	41.00 @ 43.00
FRESH PORK: (Carcass)			
135-175 lbs. U.S. No. 1-3	(Packer style) None quoted	(Shipper style) None quoted	(Shipper style) 28.00 @ 29.50
LOINS:			
8-10 lbs.	44.00 @ 48.00	48.00 @ 52.00	47.00 @ 50.00
10-12 lbs.	44.00 @ 48.00	50.00 @ 52.00	47.00 @ 50.00
12-16 lbs.	44.00 @ 48.00	45.00 @ 50.00	47.00 @ 50.00
PICNICS:			
4-8 lbs.	(Smoked) 30.00 @ 36.00	(Smoked) 30.00 @ 34.00	(Smoked) 31.50 @ 35.00
HAMS:			
12-16 lbs.	46.00 @ 54.00	48.00 @ 52.00	49.00 @ 53.00
16-18 lbs.	45.00 @ 52.00	45.00 @ 50.00	47.00 @ 51.00

BEEF PRODUCTS

(Frozen, carlots, lb.)

Tongues, No. 1, 100's	32n
Tongues, No. 2, 100's	30½
Hearts, regular 100's	20¾n
Livers, selected, 35/50's	20¾
Livers, selected, 35/50's	30¾n
Tripe, cooked, 100's	8n
Tripe, scalded, 100's	5½
Lips, unsalted, 100's	13½
Lips, scalded, 100's	15
Melts	4½
Lungs, 100's	6b
Udders, 100's	5¼n

FANCY MEATS

Beef tongues, (lb.)	
corned, No. 1	39
corned, No. 2	37
Veal breads, 6/12-oz.	132
12-oz./up	152
Calif tongues, 1-lb./dn.	28

BEEF SAUS. MATERIALS

FRESH

Canner-cutter cow meat, (lb.)	
barrels	45
Bull meat, boneless,	
barrels	47½
Beef trimmings,	
75/85%, barrels	35½
85/90%, barrels	39 @ 40
Boneless chucks,	
barrels	45
Beef cheek meat,	
trimmed, barrels	36½n
Beef head meat, bbls.	30½
Veal trimmings,	
boneless, barrels	46 @ 47

VEAL SKIN-OFF

(Lcl., lb.)

Prime, carcass, 90/120	52 @ 54
Prime, carcass, 120/150	51 @ 54
Choice, carcass, 90/120	49 @ 50
Choice, carcass, 120/150	48 @ 50
Good, carcass, 90/150	45 @ 48
Commercial, 90/190	41 @ 43
Utility, carcass, 90/190	34 @ 36
Cull carcass, 60/120	32 @ 34

BEEF HAM SETS

Insides, 12/up, lb.	55
Outsides, 8/up, lb.	54
Knuckles, 7½/up, lb.	55
— n-nominal, b-bld, a-asked	

NEW YORK

June 21, 1960

CARCASS BEEF AND CUTS

Prime steer: (lcl., lb.)	
Hinds, 6/700	61 @ 66
Hinds, 7/800	61 @ 67
Rounds, cut across,	
flank off	52 @ 58
Rds., dia. bone, f.o.	53 @ 58
Short loins, untrim.	100 @ 128
Short loins, trim.	122 @ 154
Flanks	17½ @ 21
Ribs	66 @ 73
Arm chucks	35½ @ 39
Briskets	29 @ 39
Plates	15 @ 19
Choice steer:	
Carcass, 6/700	44 @ 46
Carcass, 7/800	43½ @ 45
Carcass, 8/900	43 @ 44
Hinds, 6/700	53½ @ 58
Hinds, 7/800	52½ @ 57
Rounds, cut across,	
flank off	51 @ 58
Rds., dia. bone, f.o.	52 @ 58
Short loins, untrim.	64 @ 80
Short loins, trim.	87 @ 106
Flanks	17 @ 20
Ribs	53 @ 59
Arm chucks	34½ @ 39
Briskets	28 @ 38
Plates	14 @ 19
Good steer:	
Carcass, 5/600	42 @ 43
Carcass, 6/700	42 @ 43
Hinds, 6/700	52 @ 56
Hinds, 7/800	51½ @ 56
Rounds, cut across,	
flank off	48 @ 57
Rds., dia. bone, f.o.	50 @ 57
Short loins, untrim.	60 @ 67
Short loins, trim.	74 @ 81
Flanks	16½ @ 20
Ribs	50 @ 56
Arm chucks	33 @ 38

FANCY MEATS

(Lcl., lb.)

Veal breads, 6/12-oz.	142
12-oz./up	162
Beef livers selected	37
Beef kidneys	23
Oxtails, ¾-lb. frozen	17

VEAL SKIN-OFF

(Carcass prices, lcl., lb.)

Prime, 90/120	54 @ 60
Prime, 120/150	52 @ 58
Choice, 90/120	46 @ 52
Choice, 120/150	43 @ 50
Good, 90/120	42 @ 47
Good, 120/150	41 @ 45
Choice calf, all wts.	39 @ 43
Good calf, all wts.	38 @ 41

CARCASS LAMB

(New crop) (lcl., lb.)

Prime, 35/45	48 @ 51
Prime, 45/55	47 @ 51
Prime, 55/65	44 @ 47
Choice, 35/45	47 @ 51
Choice, 45/55	46 @ 51
Choice, 55/65	44 @ 47
Good, 35/45	44 @ 46
Good, 45/55	45 @ 46
Good, 55/65	44 @ 46

CARCASS BEEF

(Carlots, lb.)

Steer, choice, 6/700	43 @ 43½
Steer, choice, 7/800	42 @ 42½
Steer, choice, 8/900	41½ @ 42
Steer, good, 6/700	41 @ 42
Steer, good, 7/800	41 @ 42
Steer, good, 8/900	40 @ 40½

PHILA. FRESH MEATS

June 21, 1960

PRIME STEER: (lcl. lb.)	
Carcass, 5/700	48½ @ 50
Carcass, 7/900	47½ @ 49½
Rounds, flank off	54 @ 58
Loins, full, untr.	67 @ 70
Loins, full, trim.	88 @ 90
Ribs, 7-bone	70 @ 75
Armchux, 5-bone	35 @ 37
Briskets, 5-bone	25 @ 29
CHOICE STEER:	
Carcass, 5/700	44½ @ 46
Carcass, 7/900	43½ @ 45½
Rounds, flank off	53 @ 56
Loins, full, untr.	56 @ 58
Loins, full, trim.	70 @ 74
Ribs, 7-bone	55 @ 59
Armchux, 5-bone	35 @ 37
Briskets, 5-bone	25 @ 29
GOOD STEER:	
Carcass, 5/700	41 @ 43
Carcass, 7/900	40½ @ 42½
Rounds, flank off	50 @ 53
Loins, full, untr.	50 @ 54
Loins, full, trim.	66 @ 70
Ribs, 7-bone	48 @ 53
Armchux, 5-bone	34 @ 36
Briskets, 5-bone	25 @ 29
COW CARCASS:	
Comm'l. 350/700	34½ @ 36½
Utility 350/700	33½ @ 35½
Can-cut 350/700	33 @ 34½
VEAL CARC.: Choice	
60/90 lbs.	n.q. 43 @ 45
90/120 lbs.	46 @ 48
120/150 lbs.	46 @ 48
LAMB CARC.: Prime	
35/45 lbs.	51 @ 52
45/55 lbs.	49 @ 51
55/65 lbs.	47 @ 49

Phila., N. Y. Fresh Pork

PHILADELPHIA: (local, lcl. lb.)

Reg., loins, 8/12	45 @ 48
Reg., loins, 12/16	43 @ 46
Boston Butts 4/8	34 @ 36
Spareribs, 3 lb./dn.	39 @ 44
Skinned Hams, 10/12	43½ @ 44
Picnics, S.S. 4/8	27 @ 29
Picnics, S.S. 6/8	26 @ 28
Bellies, 10/14	26 @ 29
NEW YORK: (Box lots, lb.)	
Reg. loins, 8/12	45 @ 51
Reg. loins, 12/16	42 @ 46
Hams, sknd., 12/16	43 @ 48
Boston butts, 4/8	34 @ 36
Regular picnics, 4/8	28 @ 32
Spareribs, 3/down	40 @ 48

CHGO. FRESH PORK AND

PORK PRODUCTS

June 21, 1960

Hams, skinned, 10/12	43
Hams, skinned, 12/14	43
Hams, skinned, 14/16	42
Picnics, 4/8 lbs.	25½
Picnics, 6/8 lbs.	24½
Pork loins, boneless	55
Shoulders, 16/dn.	28½
(Job lots, lb.)	
Pork livers	11 @ 12
Tenderloins, fresh, 10's	72 @ 75
Neck bones, bbls.	8½ @ 9
Feet, s.c., bbls.	7½

OMAHA, DENVER MEATS

(Carcass carlots, cwt.)

Omaha, June 22, 1960

Choice steer, 6/700	\$39.75 @ 40.25
Choice steer, 7/800	39.25
Choice steer, 8/900	38.75 @ 39.25
Good steer, 6/800	37.50 @ 38.00
Choice heifer, 5/700	39.00 @ 39.25
Good heifer, 5/700	36.50
Cow, C-C & util.	29.00 @ 30.00
Denver, June 22, 1960	
Choice steer, 6/700	39.50 @ 40.00
Choice steer, 7/800	39.00 @ 39.50
Choice steer, 8/900	38.50 @ 39.00
Good steer, 6/800	38.00 @ 38.50
Choice heifer, 5/700	39.50 @ 40.00
Good heifer, 5/700	37.00



MR. FRED A. PLAPP
SUPERIOR MEAT AND SAUSAGE COMPANY
KANSAS CITY, MO.

After three months, we could see faint growth of mold on the regular paint and, after six months, this mold growth had become heavy. Checking after both these periods disclosed that there was no trace of mold on the Koch White China mold-inhibiting paint. The White China paint did not support mold growth even though we tested it in the area most conducive to rapid and heavy mold growth. (After nine months, Koch White China still shows no mold.)

"NEW paint... licks mold problems!"

ONLY **KOCH WHITE CHINA**
MOLD INHIBITOR PAINT OFFERS
YOU THESE BENEFITS:

- USDA accepted. Meat Inspection Division (copy of letter of acceptability sent upon request).
- Durable & Washable, will protect ceilings and walls for years.
- Damp-proof, can be applied to cold damp walls; dries in 6-8 hours at 70°.
- Practically odorless, apply with clean brushes and thin paint with KOCH Odorless Thinner.
- Attractive, semi-gloss white finish; looks like fine, white egg-shell china.

Satisfaction guaranteed or your money back. Use coupon below to get same-day shipment of KOCH White China mold-inhibiting paint!

HOW TO ORDER

One gallon covers 400 to 500 sq. ft. One coat only is necessary in most cases. New wood, plaster, or masonry surfaces, or peeled and cracked painted surfaces need a primer of White China Undercoat. Order one gallon KOCH Odorless Thinner for each 10 gallons White China paint.

PRICES

- #2505 White China Interior Enamel in gallon cans per gal. \$8.35
- #2506 White China Interior Undercoat in gallon cans per gal. \$6.85
- #2503 White Odorless Thinner in gallon cans per gal. \$2.00

White China Paints and Thinner sold in five gallon cans at discount 35c per gallon, in quarts at premium 25c per quart.



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2520 Holmes Street,
Kansas City 8, Mo., USA
Phone: Victor 2-3788
TWX Service: KC 225



order Now!
paint Now!
benefit Now!

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China
paint
controls
cooler mold
in nine month
test!

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SUPPLIES, INC.
2520 HOLMES ST.
KANSAS CITY 8, MO. TODAY!

Gentlemen: Rush White China mold-inhibiting paint as ordered below. I understand if I'm not completely satisfied you will send back my money.

	Qts.	Gals.	Five Gals.	Cost
No. 2505 White China Interior Enamel				
No. 2506 White China Interior Undercoat				
No. 2503 Koch Odorless Thinner				

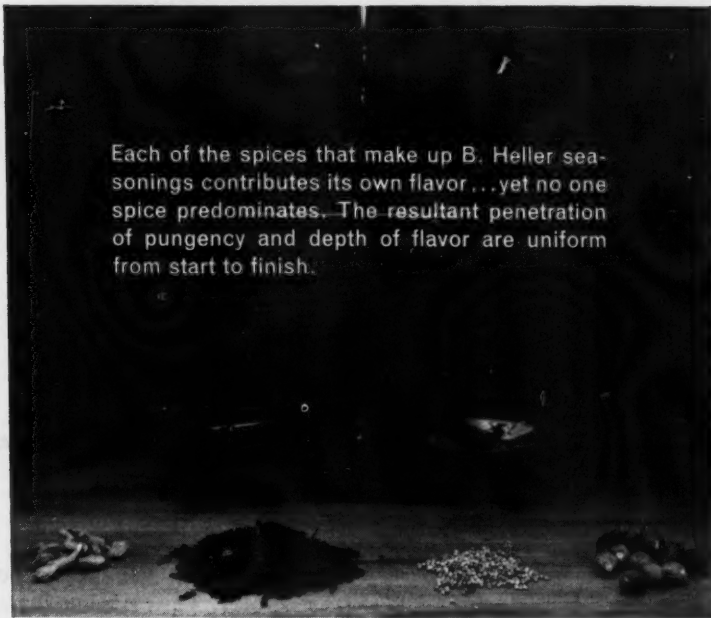
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COMPANY _____
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CITY _____ STATE _____

For Franks & Wieners,

HELLER'S
GERMAN-STYLE
FRANK & WIENER
SEASONINGS



B. Heller Sets the Tone



Each of the spices that make up B. Heller seasonings contributes its own flavor...yet no one spice predominates. The resultant penetration of pungency and depth of flavor are uniform from start to finish.

Good *wurst*, like good *leit-musick*, is a delight to the senses—a symphony in savor. And, like fine wines, the skill of its making can be passed on to others up to a certain point; then it is played by ear.

Heller's seasonings for German-style franks & wieners draw on the priceless heritage of generations of *wurst-macher*. Each seasoning is formulated from a superb old-world combination of spices, blended to perfection by the exclusive Heller-developed Flavor-Balance formulas.

Heller Flavor Balance—a result of research and scientific control of the flavor pungency of each spice used—guarantees uniform taste every time. How much more do these premium quality seasonings cost? Not a penny.



Find out what Heller's seasonings for German-style franks & wieners can do for your products. Write for free usable sample.

B. HELLER & COMPANY, 3925 CALUMET AVENUE, CHICAGO 15

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service
CASH PRICES

(Carlott basis, Chicago price zone, June 22, 1960)

SKINNED HAMS				BELLIES			
F.F.A. or fresh		Frozen		F.F.A. or fresh		Frozen	
41 1/4	10/12	41 1/4		26	6/8	26	
41	12/14	41		27 1/2	8/10	27 1/2	
40 1/2 @ 41	14/16	40		29	10/12	29	
40	16/18	40		28 @ 28 1/2	12/14	28	
39 1/2	18/20	39 1/2		26 1/2	14/16	26 @ 26 1/2	
37 1/2 @ 38	20/22	37 1/2 @ 38		26 1/2	16/18	26 1/2	
37 1/4	22/24	37 1/4		24	18/20	24	
37	24/26	37		D.S. BRANDED BELLIES (CURED)			
35	25/30	35		n. q.	20/25	21 1/2	
31 @ 31 1/2	25/up, 2s in	31 @ 31 1/2		n. q.	25/30	19 1/2	
PICNICS				G.A. froz., fresh	D.S. Clear		
F.F.A. or fresh		Frozen		19 1/2 b	20/25	19n	
24 1/2 @ 25	4/6	24 1/2 @ 25		19b	25/30	18n	
23 1/2	6/8	23 1/2		16	30/35	17n	
22 1/2	8/10	22 1/2		13	35/40	17n	
22 1/4	10/12	22 1/4			40/50	14 @ 16	
21 1/2	f.f.a. 8/up 2's in	21 1/2		FAT BACKS			
21 1/4	fresh 8/up 2's in	n.n.q.		Frozen or fresh		Cured	
FRESH PORK CUTS				7n	6/8	7	
Job Lot	Car Lot			7n	8/10	8	
45 @ 46	Loins, 12/dn	44		8n	10/12	9 @ 9 1/4	
42 1/2	Loins, 12/16	41		8n	12/14	10	
34	Loins, 16/20	34		9n	14/16	10 1/2	
31 @ 32	Loins, 20/up	30		11n	16/18	12 1/2	
31	Butts, 4/8	33		11n	18/20	12 1/2	
29 1/2	Butts, 8/12	29n		11n	20/25	12 1/2	
29 1/4	Butts, 8/up	29n		OTHER CELLAR CUTS			
40 @ 41	Ribs, 3/dn	36 1/2 @ 37		Frozen or fresh		Cured	
30	Ribs, 3/5	28 1/2 @ 29		14 1/2	Sq. Jowls, boxed	n.n.q.	
22	Ribs, 5/up	22		11 1/2	Jowl Butts, loose	12	
a-asked, b-bid, n-nominal				12n	Jowl Butts, boxed	n.n.q.	

LARD FUTURES PRICES

(Drum contract basis)

FRIDAY, JUNE 17, 1960

	Open	High	Low	Close
July	9.82	9.85	9.82	9.85b
Sept.	10.10	10.12	10.05	10.10a
Oct.	10.20	10.20	10.17	10.17b
Nov.	10.20	10.20	10.20	10.20

Sales: 1,440,000 lbs.

Open interest at close, Thurs., June 16: July, 282; Sept., 564; Oct., 127; and Nov., 44 lots.

MONDAY, JUNE 20, 1960

	Open	High	Low	Close
July	9.85	9.85	9.82	9.82a
Sept.	10.07	10.07	10.05	10.05a
Oct.	10.20	10.20	10.10	10.10a
Nov.	10.15	10.15	10.12	10.15a

Sales: 1,440,000 lbs.

Open interest at close, Fri., June 17: July, 281; Sept., 559; Oct., 127; and Nov., 44 lots.

TUESDAY, JUNE 21, 1960

	Open	High	Low	Close
July	9.82	9.90	9.77	9.90b
Sept.	10.02	10.15	10.00	10.10b
Oct.	10.10	10.20	10.10	10.20
Nov.	10.20	10.22	10.20	10.22

Sales: 4,000,000 lbs.

Open interest at close, Mon., June 20: July, 275; Sept., 556; Oct., 128; and Nov., 44 lots.

WEDNESDAY, JUNE 22, 1960

	Open	High	Low	Close
July	9.92	9.95	9.85	9.87b
Sept.	10.15	10.17	10.10	10.10b
Oct.	10.25	10.30	10.22	10.25a
Nov.	10.35	10.35	10.25	10.25

Sales: 3,000,000 lbs.

Open interest at close, Tues., June 21: July, 255; Sept., 551; Oct., 125; and Nov., 45 lots.

THURSDAY, JUNE 23, 1960

	Open	High	Low	Close
July	9.87	9.90	9.85	9.90a
Sept.	10.10	10.15	10.10	10.12a
Oct.	10.22	10.25	10.22	10.25a
Nov.	10.25	10.30	10.25	10.27a

Sales: 2,000,000 lbs.

Open interest at close, Wed., June 22: July, 243; Sept., 532; Oct., 124; and Nov., 45 lots.

LARD FUTURES PRICES

(Loose contract basis)

FRIDAY, JUNE 17, 1960

	Open	High	Low	Close
July	9.82	9.85	9.82	9.85b
Sept.	10.10	10.12	10.05	10.10a
Oct.	10.20	10.20	10.17	10.17b
Nov.	10.20	10.20	10.20	10.20

Sales: none.

Open interest at close, Thurs., June 16: July, 1; and Sept., 64 lots.

MONDAY, JUNE 20, 1960

	Open	High	Low	Close
July	9.25	9.25	9.25	9.25
Sept.	9.25	9.25	9.25	9.25

Sales: 180,000 lbs.

Open interest at close, Fri., June 17: July, 1; and Sept., 64 lots.

TUESDAY, JUNE 21, 1960

	Open	High	Low	Close
July	9.12	9.12	9.12	9.12
Sept.	9.12	9.12	9.12	9.12

Sales: 60,000 lbs.

Open interest at close, Mon., June 20: July, 1; and Sept., 64 lots.

WEDNESDAY, JUNE 22, 1960

	Open	High	Low	Close
July	9.12	9.12	9.12	9.12n
Sept.	9.12	9.12	9.12	9.12n

Sales: none.

Open interest at close, Tues., June 21: July, 1; and Sept., 64 lots.

THURSDAY, JUNE 23, 1960

	Open	High	Low	Close
July	9.35	9.35	9.35	9.35b
Sept.	9.35	9.35	9.35	9.35b

Sales: 60,000 lbs.

Open interest at close, Wed., June 23: July, 1; and Sept., 64 lots.

CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade as follows:

	June 17	June 18	June 19	June 20	June 21	June 22	June 23
P.S. lard(a)	6,106,834	6,106,834	6,106,834	6,106,834	6,106,834	6,106,834	6,106,834
P.S. lard(b)	1,912,033	1,912,033	1,912,033	1,912,033	1,912,033	1,912,033	1,912,033
Dry ren. lard(a)	911,363	911,363	911,363	911,363	911,363	911,363	911,363
Dry ren. lard(b)	8,930,230	8,930,230	8,930,230	8,930,230	8,930,230	8,930,230	8,930,230
TOTAL LARD	16,955,457	16,955,457	16,955,457	16,955,457	16,955,457	16,955,457	16,955,457
(a) Made since Oct. 1, 1959.							
(b) Made previous to Oct. 1, 1959.							

HIGHER HOG PRICES NULLIFY PORK GAINS

(Chicago costs, credits and realizations for Monday and Tuesday)

The live hog market, advancing at a more rapid rate than prices on pork, pushed cut-out margins further into the minus side this week. The set-backs were general, with margins on all three classes of hogs losing ground about equally. Margins on heavy hogs were at the broadest minus positions in weeks.

	-180-220 lbs.-		-220-240 lbs.-		-240-270 lbs.-	
	Value	per cwt.	Value	per cwt.	Value	per cwt.
	per cwt.	fin. yield	per cwt.	fin. yield	per cwt.	fin. yield
Lean cuts	\$12.00	\$17.33	\$11.31	\$15.92	\$10.54	\$14.97
Fat cuts, lard	4.68	6.71	4.71	6.66	4.30	5.94
Ribs, trimms., etc.	1.97	2.83	1.85	2.53	1.68	2.31
Cost of hogs	17.75		17.50		16.77	
Condemnation loss	.08		.08		.08	
Handling, overhead	2.31		2.10		1.89	
TOTAL COST	20.14	28.98	19.68	27.71	18.74	26.22
TOTAL VALUE	18.65	26.87	17.87	25.11	16.50	23.12
Cutting margin	-1.49	-2.11	-1.81	-2.60	-2.22	-3.10
Margin last week	-1.34	-1.94	-1.70	-2.41	-2.00	-2.70

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles	San Francisco	No. Portland
	June 21	June 21	June 21
1-lb. cartons	14.00 @ 16.50	17.00 @ 18.00	13.00 @ 15.50
50-lb. cartons & cans	13.00 @ 15.00	16.50 @ 17.50	None quoted
Tierces	11.50 @ 13.00	15.50 @ 16.50	12.00 @ 14.00

PACKERS' WHOLESALE

LARD PRICES

Wednesday, June 22, 1960

Refined lard, drums, f.o.b. Chicago	\$12.62 1/2
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	12.12 1/2
Kettle rendered, 50-lb. tins, f.o.b. Chicago	13.62 1/2
Leaf, kettle rendered, drums, f.o.b. Chicago	13.62 1/2
Lard flakes	13.37 1/2
Standard shortening, North & South, delivered	18.25
Hydrogenated shortening, N. & S., drums, del'd.	18.50

VEGETABLE OILS

Wednesday, June 22, 1960

Crude cottonseed oil, f.o.b. Valley	10 1/2 b
Southeast	10 1/2 n
Texas	9 1/2 @ 10
Corn oil in tanks, f.o.b. mills	11 1/2
Soybean oil, f.o.b. Decatur	8.68
Coconut oil, f.o.b. Pacific Coast	12 1/2
Peanut oil, f.o.b. mills	15 1/2 n
Cottonseed foots: Midwest, West Coast	1 1/2
East	1 1/2
Soybean foots, midwest	1 1/2

WEEK'S LARD PRICES

	P.S. or D.R. cash tierces (Bd. Trade)	Dry rend. (Open Mkt.)	Ref. in 50-lb. tins (Open Mkt.)
June 17	9.80n	9.12	11.50n
June 20	9.77n	9.12	11.50n
June 21	9.85n	9.00a	11.50n
June 22	9.82n	8.87	11.25n
June 23	9.85n	9.00	11.25n

Note: add 1/4c to all prices ending in 2 or 7.
n-nominal, a-asked, b-bid

OLEOMARGARINE

Wednesday, June 22, 1960

White domestic vegetable, 30-lb. cartons	22
Yellow quarters, 30-lb. cartons	24 1/4
Milk churned pastry, 750-lb. lots, 30's	23 1/2
Water churned pastry, 750-lb. lots, 30's	22 1/2
Bakers, drums, tons	17 1/4 @ 18 1/4

OLEO OILS

Prime oleo stearine, bags	10 1/2
Extra oleo oil (drums)	15 @ 15 1/4
Prime oleo oil (drums)	14 1/4 @ 14 1/2

N. Y. COTTONSEED

OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:
June 17-July, 11.70b-72a; Sept., 11.72; Oct., 11.55; Dec., 11.50-53;
Mar., 11.58; May, 11.56b-60a; July, 11.58b-65a; and Sept., 11.50b.
June 20-July, 11.63; Sept., 11.60; Oct., 11.51; Dec., 11.46; Mar., 11.55; May, 11.55b-58a; July, 11.54b; and Sept., 11.50b.
June 21-July, 11.60; Sept., 11.63; Oct., 11.55b-58a; Dec., 11.48b-50a; Mar., 11.58; May, 11.55b-59a; July, 11.55b; and Sept., 11.50b.
June 22-July, 11.63; Sept., 11.60; Oct., 11.63b-65a; Dec., 11.55b-57a; Mar., 11.61b-64a; May, 11.56b-64a; July, 11.55b-68a; and Sept., 11.50b.
June 23-July, 11.67; Sept., 11.70; Oct., 11.68-67; Dec., 11.58b-62a; Mar., 11.62b-66a; May, 11.58b-62a; July, 11.55b; and Sept., 11.50b.

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, June 22, 1960

BLOOD

Unground, per unit of ammonia, bulk	4.37½@	4.50
DIGESTER FEED TANKAGE MATERIALS		
Wet rendered, unground, loose		
Low test		5.00n
Med. test		4.75n
High test		4.50n

PACKINGHOUSE FEEDS

	Carlots, ton	
50% meat, bone scraps, bagged	\$72.50@	80.00
50% meat, bone scraps, bulk		70.00
60% digester tankage, bagged	72.50@	80.00
60% digester tankage, bulk		70.00
80% blood meal, bagged	110.00@	125.00
Steam bone meal, 50-lb. bags (specially prepared)		95.00
60% steam bone meal, bagged	80.00@	82.50

FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia (85% prot.)	*4.25@	4.50
Hoof meal, per unit of ammonia	16.75@	7.00

DRY RENDERED TANKAGE

Low test, per unit prot.	1.25@	1.30n
Medium test, per unit prot.		1.20n
High test, per unit prot.		1.10

GELATINE AND GLUE STOCKS

Bone stock, (gelatine), ton	1.25@	13.50
Cattle jaws, feet (non-gel), ton	1.00@	3.00
Trim bone, ton	3.00@	7.00
Pigskins (gelatine), lb.		7½
Pigskins (rendering) piece	7½@	12½

ANIMAL HAIR

Winter coll, dried, c.a.f. midwest, ton	80.00@	85.00
Winter coll, dried, midwest, ton	70.00@	75.00
Cattle switches, piece	2@	3½
Summer processed (Apr.-Oct.) gray, lb.	13@	14
*Del. midwest, fdel. east, n-nom., a-asked.		

TALLOW and GREASES

Wednesday June 22, 1960

The inedible tallow and grease market in the Midwest was inclined to firmness late last week. Some bleachable fancy tallow traded at 5½¢@5¼¢, c.a.f. Chicago, price depended on quality and shipment. Prime tallow was bid at 4½¢, special tallow and B-white grease at 4½¢ and No. 1 tallow and yellow grease at 4¾¢, all c.a.f. Chicago. Choice white grease, all hog, traded at 6½¢, c.a.f. New York, and some sold at 5½¢, c.a.f. Chicago.

Yellow grease changed hands at 5¢, c.a.f. East, low acid stock. Edible tallow sold early at 7½¢ and later at 8¢, f.o.b. River points. Edible tallow also traded at 8½¢, Chicago basis. Some edible tallow moved also at 7½¢, f.o.b. Denver. Bleachable fancy tallow met buying interest at 5½¢@5¼¢, c.a.f. New York.

At the beginning of the new week, additional tanks of edible tallow traded at 8¢, f.o.b. River points; sellers, however, asked ½¢ higher on

additional supplies. No material price changes were registered in the Midwest area on inedible tallows and greases. Steady prices were bid, while sellers asked fractionally higher prices. Choice white grease, all hog, was bid at 6½¢, c.a.f. New York, but it was held ½¢ higher.

It was reported that some edible tallow sold at 7¼¢, f.o.b. Denver, but confirmation was lacking. Users of bleachable fancy tallow still indicated 5½¢@5¼¢, c.a.f. East, with price depending on quality of stock. Yellow grease was bid at 4½¢@5¢ and special tallow at 5¼¢, all c.a.f. New York. Some inquiry was still apparent on choice white grease, all hog, at 5½¢, c.a.f. Chicago, while sellers asked ½¢ more.

Good inquiry was apparent on the better grade inedible materials for local and eastern destination. Average and lower grade stock met buying price interest at mostly steady levels; however, sellers asked fractionally higher prices. Bleachable fancy tallow sold at 5¼¢, special tallow at 4½¢@4¼¢ and No. 1 tallow at 4¾¢, all c.a.f. Chicago. Choice white

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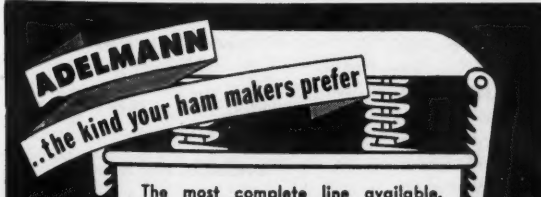
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grease, all hog, was bid at 6½¢, c.a.f. East, with some indications of 6¾¢ also reported; sellers asked 6¾¢.

Bleachable fancy tallow was bid at 5½¢@5¾¢ East, with some reported sales at the top price. Edible tallow traded at 8¢, f.o.b. River and more of the same was available at 8½¢, c.a.f. Chicago. Special tallow was bid at 5¼¢ and yellow grease at 5¢, c.a.f. New York. Choice white grease, not all hog, sold at 5¾¢, c.a.f. Chicago. The all hog stock sold at 6¢.

TALLOW: Wednesday's quotations: edible tallow, 8¢, f.o.b. River and 8½¢, Chicago basis; original fancy tallow, 5½¢; bleachable fancy tallow, 5¼¢; prime tallow, 4¾¢@5¢; special tallow, 4¾¢@4¾¢; No. 1 tallow, 4¾¢; and No. 2 tallow, 3¾¢@4¢.

GREASES: Wednesday's quotations: choice white grease, all hog, 6¢; B-white grease, 4¾¢@4¾¢; yellow grease, 4¾¢ and house grease was quoted at 4¢@4¾¢.

EASTERN BY-PRODUCTS

New York, June 22, 1960

Dried blood was quoted today at \$4.00 per unit of ammonia. Wet rendered tankage was listed at \$4@4.25 per unit of ammonia and dry rendered tankage was priced at \$1.10 per protein unit.

U. S. Jan.-March 1960 Lard Exports Up 24% From 1959

United States lard continues to find a ready market abroad. Shipments of the product in the first three months of this year at 175,000,000 lbs. were up 24 per cent from 140,580,000 lbs. exported in the first quarter of 1959. The bulk of U. S. lard shipments for the period went to Great Britain, or about 101,791,000 lbs. U. K. imports of U. S. lard in the first three months of this year were more than double the 46,430,000 lbs. imported in the first quarter of last year.

British imports accounted for all of the increase in U. S. lard exports this year as our next largest customer, Cuba, cut back on its purchases of lard from this country. Cuban imports declined by 17,701,000 lbs. and totaled 50,973,000 lbs. for the quarter. Shipments to other individual destinations involved smaller quantities.

U. S. lard exports to other North American countries combined for the quarter were down by about 14,700,000 lbs. Shipments to South America at 2,829,000 lbs. were up by about 1,640,000 lbs. Total European imports at 106,117,000 lbs. showed an increase of about 47,103,000 lbs. from the same three months of 1959.

CHICAGO HIDES

Wednesday June 22, 1960

BIG PACKER HIDES: Estimated volume of sales last week was upwards to 125,000 pieces, including most major packer selections, with prices declining ½¢ to 1¢ under previous week's levels. Last Thursday, River heavy native steers sold at 13¢ and short freight stock at 13½¢. Butt-branded steers moved at 11½¢, or 1¢ under previous sales, with additional Colorados going at 10¢. River light native steers were reported offered at 20¢, but without interest. River heavy native cows sold lower at 15¢, with low freight stock at 15½¢, or ½¢ under previous sales. A couple of cars of River light native cows sold 1¢ lower, with some Northern production at 17½¢. Northern and River branded cows also sold 1¢ lower at 13½¢.

The new week opened on a quiet note, with no action reported, but buying interest was steady with last reported sales. Continued lack of action was evident Tuesday; however, buying interest was at steady prices, with some indication that sellers might be seeking a slight price advance. On Wednesday, after some hesitation, steady prices prevailed.

SMALL PACKER AND COUNTRY HIDES: The continued softness was still evident and a few sales were made. Late last week, several cars of 65/down 55-lb. average sold at 14¢, f.o.b. nearby shipping point. Early in the new week, about 1,000 52/54-lb. natives, plump and selected all-weights, sold at 15¢, nearby point. Midwestern small packer 50/52-lb. allweights were pegged at 14½¢@15¢, f.o.b. nearby shipping points. The 60/62's were steady at 11¢@11½¢ nominal. Country hides moved fairly well as locker-butchers sold at 11½¢@12¢ f.o.b. basis and some of the same average renderers moved at 10¢@10½¢. No. 3 hides sold mostly at 8½¢@9¢. Good and choice Northern horsehides were available at 8.50. Ordinary lots, depending on amount of renderers involved, were quoted at 7.50.

CALFSKINS AND KIPSKINS: Late last week River kips sold at 45½¢ and some movement of Ft. Worth kips was noted at 45¢. Later, about 4,000 Minnesota and Wisconsin heavy calf sold at 58¢ and 56¢, respectively. Northern light calf was nominal at 55¢, as was heavy calf at 58¢. River kips were nominal at 45½¢ as were overweights at 41¢. Regular slunks were offered at 1.50. Allweight calf was inactive, but it was quoted nominally at 43¢@45¢ as were allweight kips at 35¢@37¢. All-

weight country calf was available at 26¢@27¢ and allweight kips at 23¢@24¢ per lb.

SHEEPSKINS: Action in the shearing trade was slow, with the market softening somewhat. Northern-River No. 1's were steady at 1.65@1.75, with Southwestern's quoted at 1.80. Northern-River No. 2's declined to 1.30@1.40 and Southwesterns to 1.35. No. 3 shearlings moved at .60@.65. Midwest wool pelts sold well at 3.00@3.25 liveweight basis. Lamb pelts sold mostly at 1.60@.80 each. Full wool dry pelts sold slowly at .23. Pickled lambs were offered at 8.00@9.00 and sheep at 10.00@10.50.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday, June 22, 1960		Cor. date	
Lgt. native steers	.20	@20½n	24	@24½n	1959
Hvy. nat. steers	.13	@13½n			27½n
Ex. lgt. nat. steers		22½n			@24½
Butt-brand. steers		11½n			29½n
Colorado steers		10n			22½
Hvy. Texas steers		10½n			21½
Light Texas steers		18n			22½n
Ex. lgt. Texas steers		20½n			26½n
Heavy native cows	.15	@15½n	27½	@28	
Light nat. cows	.17½	@18½n	28½	@29½	
Branded cows	.13½	@14n	25½	@27n	
Native bulls	.10½	@11n	19	@19½n	
Branded bulls	.9½	@10n	18	@18½n	
Calfskins:					
Northern, 10/15 lbs.		58n		70n	
10 lbs./down		55n		60n	
Kips, Northern native, 15/25 lbs.		45½n		55n	

SMALL PACKER HIDES		STEERS AND COWS:	
60/62-lb. avg.	.11	@11½	21 @22n
50/52-lb. avg.	.14½	@15n	25½ @26n
SMALL PACKER SKINS		Calfskins, all wts. .43 @45n	
Calfskins, all wts.	.43	@45n	55 @56n
Kipskins, all wts.	.35	@37n	44 @45n

SHEEPSKINS		Packer shearlings:	
No. 1	1.65	@1.75	1.75 @2.00
No. 2	1.30	@1.40	.90 @1.15
Dry Pelts	.43	@.23n	15.95
Horsehides, untrim.	9.00	@9.50n	12.00 @12.50n
Horsehides, trim.	8.50n	11.50 @12.00n	

N. Y. HIDE FUTURES

Friday, June 17, 1960				
	Open	High	Low	Close
July	15.00b	15.35	15.10	15.35
Oct.	15.41b	15.85	15.70	15.80-85
Jan.	15.60b			15.80b-85
Apr.	15.75b	15.95	15.85	15.95
July	15.90b	16.00	16.00	16.00n
Sales: 20 lots.				
Monday, June 20, 1960				
July	15.40-60	15.70	15.40	15.44
Oct.	16.00b	16.15	15.81	15.80b-85
Jan.	15.95	16.25	15.95	15.85b-85
Apr.	15.95b			15.90b-16.00n
July	15.95b			15.90b-16.00n
Sales: 22 lots.				
Tuesday, June 21, 1960				
July	15.35	15.50	15.35	15.50b-85
Oct.	15.60b	15.85	15.85	15.85
Jan.	15.80b			15.90b-16.15n
Apr.	15.85b	16.00	16.00	16.00
July				16.00n
Sales: 24 lots.				
Wednesday, June 22, 1960				
July	15.30b			15.50b-85
Oct.	15.50b	15.85	15.85	15.80b-85
Jan.	15.75b			15.90b-16.00n
Apr.	15.85b			15.85b-16.15n
July	16.30a			15.90b-16.00n
Sales: 2 lots.				
Thursday, June 23, 1960				
July	15.50b	15.73	15.60	15.68b-71n
Oct.	15.75b			15.92b-16.00n
Jan.	15.90b	15.95	15.95	15.97b-16.00n
Apr.	15.90b			16.00b-85
July	15.90b			16.00b-85
Sales: 13 lots.				

THE NATIONAL PROVISIONER, JUNE 25, 1960

LIVESTOCK MARKETS... Weekly Review

[Continued from page 15]

000 sows will farrow, or about 4 per cent fewer than last fall. This suggests a leveling off in the current decline. If the farrowing intentions are carried out and if the number of pigs saved per litter is equal to the average, with allowance for an upward trend, the 1960 fall pig crop will be 41,500,000 head. The combined spring and fall pig crops for 1960 would then be 90,600,000 head, down 11 per cent from the 1959 pig crop and 1 per cent below the 1949-58 average.

SPRING PIG CROP: The 1960 crop was smaller than a year earlier in all regions. A sharp decrease of 19 per cent occurred in the west north central region. Other regions decreased as follows: North Atlantic, 1 per cent; East North Central, 12 per cent; South Atlantic, South Central and West, each 16 per cent. Except for the South Atlantic region, the spring pig crop was below the 1949-58 average.

The percentages by regions that the 1960 spring sow farrowings were of 1959 compared with the intentions as reported last December were as follows: North Atlantic, 100 against 102 in December; East North Central, 89 and 91; West North Central, 82 and 85; South Atlantic, 86 and 91; South Central, 87 and 91; West, 86 and 93.

PIGS SAVED: Pigs saved per litter this spring averaged 6.95 compared with 7.07 last spring. The 10-year average is 6.76 pigs. All areas showed a smaller number of pigs per litter than in 1959, but litter sizes were above the 1949-58 average. The trend toward a greater percentage of farrowings during the first quarter (December through February), evident in the previous 11 years, was reversed in the 1960 spring season.

The December-February quarter accounted for 37.4 per cent of the spring farrowings compared with 38.5 per cent a year earlier; however, a larger per cent of total farrowings occurred in December than during the previous year.

FALL PIG CROP: Reports on breeding intentions indicate that 5,889,000 sows will farrow during June through November of 1960. If these intentions are realized, the number of sows farrowing this fall will be 4 per cent fewer than during the fall of 1959, but 9 per cent more than the average. Compared with last year, all regions showed decreases in the number of sows intended for fall farrowings. The largest per cent decrease was reported in the south Atlantic which was down 9 per cent.

SELECTED CORN BELT STATES: The intended number of sows for 1960 fall farrowings for 10 of the Corn Belt states was 2 per cent fewer than a year earlier. In the 10 states, the number of sows farrowed in the 1960 spring season was 5,168,000, or 15 per cent fewer than a year earlier. Sows farrowing during December, January and February totaled 1,713,000 head, 20 per cent fewer than the 2,149,000 farrowed a year earlier. These states accounted for 73 per cent of the total United States pig crop last year.

HOGS ON FARMS: The number of all hogs and pigs on farms June 1 in nine of the states (excluding Missouri) totaled 41,254,000 head. This was 14 per cent fewer than the 48,030,000 head a year earlier. All of the states had fewer hogs on farms June 1 than a year earlier. South Dakota was down 28 per cent; Nebraska, 23 per cent; Minnesota, 17 per cent; Iowa and Kansas, each 14 per cent; Wisconsin, 12 per cent; Illinois, 11 per cent; Indiana, 9 per cent, and Ohio, down 7 per cent.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, June 21 were reported by the USDA, as follows:

N.S. Yds. Chicago Sioux City Omaha St. Paul

HOGS: BARROWS & GILTS:

U.S. No. 1:					
180-200	17.75-18.35	17.00-17.35			16.75-17.75
200-220	18.00-18.35	17.25-17.50	17.50-18.00		17.50-17.75
220-240	17.75-18.25	17.25-17.50	17.50-18.00		17.50-17.75
U.S. No. 2:					
180-200		17.00-17.25			
200-220		17.10-17.25			17.25-17.50
220-240		17.00-17.25			17.25-17.50
240-270		16.50-17.25			17.25-17.50

U.S. No. 3:					
200-220	17.50-17.75	17.35-17.65			16.75-17.00
220-240	17.25-17.75	17.00-17.50			16.75-17.00
240-270	16.50-17.50	16.25-17.00			16.25-16.75
270-300	16.00-16.75	15.75-16.50	15.50-16.00		16.00-16.25

U.S. No. 1-2:					
180-200	17.75-18.25	17.75-18.35	17.00-17.25	16.75-17.50	16.50-17.50
200-220	17.75-18.25	18.00-18.35	17.25-17.50	17.25-18.00	17.25-17.50
220-240	17.75-18.25	17.75-18.25	17.25-17.50	17.25-18.00	17.25-17.50

U.S. No. 2-3:					
200-220	17.50-17.75	17.50-17.75	17.00-17.10	16.75-17.25	16.75-17.00
220-240	17.25-17.75	17.25-17.75	17.00-17.10	16.75-17.25	16.75-17.00
240-270	16.50-17.50	16.50-17.35	16.50-17.10	16.50-17.00	16.25-16.75
270-300	16.00-17.00	15.85-16.50		15.50-16.75	16.00-16.50

U.S. No. 1-2-3:					
180-200	17.50-18.00	17.50-18.15	17.00-17.25	16.50-17.00	16.25-17.25
200-220	17.50-18.00	17.75-18.15	17.00-17.25	17.00-17.25	17.00-17.25
220-240	17.25-17.85	17.50-18.15	17.00-17.25	17.00-17.25	17.00-17.25
240-270	16.75-17.75	16.75-17.50	16.50-17.25	16.50-17.25	16.25-17.00

SOWS:					
U.S. No. 1-2-3:					
270-330	15.25-15.75		14.75-15.50	15.00-15.50	15.50-16.00
330-400	14.50-15.75	14.00-15.00	14.00-15.00	14.00-15.00	14.00-15.50
400-550	13.50-15.00	13.00-14.00	12.75-14.25	13.25-14.25	13.00-14.00

SLAUGHTER CATTLE & CALVES:

STEERS, Prime:					
900-1100	27.00-30.00	26.25-27.50	26.50-28.25		
1100-1300	27.50-31.00	26.25-27.50	26.75-28.25		
1300-1500	27.50-31.00	26.00-27.50	26.00-28.25		

Choice:					
900-1100	25.50-28.00	24.50-27.00	24.50-26.25	24.25-27.00	24.75-27.00
1100-1300	25.25-28.00	24.50-27.50	24.25-26.25	24.25-27.00	24.50-27.00
1300-1500	25.25-27.50	24.50-27.50	24.25-26.25	24.00-27.00	24.50-27.00

Good:					
700-900	22.50-25.50	21.50-24.50	21.25-24.50	21.50-24.25	22.50-24.75
900-1100	23.00-25.50	21.50-24.50	21.25-24.50	21.25-24.25	22.50-24.75
1100-1300	22.75-25.25	21.75-24.50	21.25-24.50	21.00-24.25	22.50-24.75
Standard,					
all wts.	20.50-23.00	20.00-21.75	18.00-21.25	18.25-21.50	18.50-22.50

HEIFERS, Prime:					
900-1100	26.25-27.50	26.00-26.50	26.50-27.25		

Choice:					
700-900	24.50-26.50	24.25-26.25	24.25-26.00	24.50-26.50	24.00-26.00
900-1100	24.00-26.50	24.25-26.25	24.25-26.00	24.25-26.50	24.00-26.00

Good:					
600-1000	22.00-24.50	21.00-24.50	21.25-24.25	21.00-24.50	22.25-24.00
Standard,					
all wts.	19.00-22.50	19.50-21.00	17.50-21.25	18.00-21.25	18.00-22.25

COWS, all wts.:					
Commercial	17.00-18.50	15.75-17.75	16.75-17.25	16.25-17.00	17.00-18.00
Utility	16.00-17.25	15.25-17.00	15.50-17.00	15.00-16.50	16.00-17.00
Can-Cut.	13.00-16.00	13.50-17.00	14.00-15.50	13.00-15.00	14.00-16.00

BULLS (Yrly. Excl.) All weights:					
Commercial	19.00-20.00	20.00-20.50	19.50-21.00	17.00-20.00	18.50-20.00
Utility	18.00-19.00	19.25-20.25	19.00-21.00	17.00-19.75	18.50-21.50
Cutter	15.50-18.50	17.00-19.25	17.50-19.00	16.00-17.00	16.00-19.50

VEALERS, All Weights:					
Ch. & pr.	23.00-27.00	29.00		28.00	30.00
Std. & gd.	18.00-24.00	18.00-27.00		19.00-25.00	22.00-28.00

CALVES (500 lbs. down):					
Choice	21.00-24.00				25.00-26.00
Std. & gd.	17.00-22.00				20.00-25.00

SHEEP & LAMBS:

J. AMBS (110 lbs. down):					
Prime	22.00-23.00	23.00-23.50	20.75-21.50	21.00-21.50	21.00-22.00
Choice	20.50-22.00	22.50-23.00	20.00-20.75	20.00-21.00	20.50-21.00
Good	18.50-21.00	21.00-22.50		18.50-20.00	19.50-20.50

YEARLINGS (105 lbs. down) (Shorn):					
Choice	18.50	18.00-18.75	18.00-20.50	18.50-19.50	17.00-18.00
Good	17.00-18.50		17.00-18.25	17.00-18.50	16.00-17.00

EWES (Shorn):					
Gd. & ch.	4.50- 5.50	5.50- 6.50	4.00- 6.00	4.50- 6.25	5.00- 6.00
Cull & util.	3.00- 5.00	5.00- 6.00	3.00- 4.50	3.00- 4.50	3.00- 5.00

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CORN BELT DIRECT TRADING

Des Moines, June 22—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the U. S. Department of Agriculture:

BARROWS & GILTS: (Cwt.)		
U.S. No. 1, 180-200	\$16.50@17.25	
U.S. No. 1, 200-220	16.75@17.50	
U.S. No. 2, 180-220	16.50@17.10	
U.S. No. 2, 220-240	16.30@17.00	
U.S. No. 2, 240-270	15.85@16.65	
U.S. No. 3, 200-220	16.10@16.75	
U.S. No. 3, 220-240	15.90@16.65	
U.S. No. 3, 240-270	15.60@16.40	
U.S. No. 3, 270-300	15.05@15.85	
U.S. No. 2-3, 200-240	16.45@17.25	
U.S. No. 1-2, 200-240	16.30@17.00	
U.S. No. 2-3, 240-270	15.75@16.50	
U.S. No. 2-3, 270-300	15.10@16.10	
U.S. No. 1-3, 180-200	15.50@17.00	
U.S. No. 1-3, 200-220	16.50@17.00	
U.S. No. 1-3, 220-240	16.30@17.00	
U.S. No. 1-3, 240-270	15.80@16.60	

SOWS:		
U.S. No. 1-3, 270-330	13.85@15.25	
U.S. No. 1-3, 330-400	13.35@14.75	
U.S. No. 1-3, 400-550	12.35@14.15	

Corn Belt hog receipts, as reported by the USDA:

	This week est.	Last week actual	Last week actual
June 16 ...	55,000	63,000	66,000
June 17 ...	43,000	56,000	36,000
June 18 ...	20,000	27,000	26,000
June 20 ...	55,000	64,000	72,500
June 21 ...	57,000	49,000	50,500
June 22 ...	50,000	52,000	53,000

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, June 21 were as follows:

CATTLE: (Cwt.)		
Steers, choice	\$24.50@25.25	
Steers, good	23.00@23.50	
Heifers, gd. & ch.	21.50@22.25	
Cows, util. & com'l.	14.50@16.50	
Cows, can. & cut.	12.00@15.00	
Bulls, util. & com'l.	16.50@19.00	
VEALERS:		
Good & choice	21.00@26.00	
Calves, gd. & ch.	18.00@23.00	
BARROWS & GILTS:		
U.S. No. 1, 200/220	17.50@18.00	
U.S. No. 2, 220/240	16.75@17.00	
U.S. No. 3, 240/270	16.35@16.75	
U.S. No. 3, 270/300	15.75@16.50	
U.S. No. 1-2, 180/200	17.25@18.00	
U.S. No. 1-2, 200/240	17.25@18.00	
U.S. No. 2-3, 200/220	16.75@17.00	
U.S. No. 2-3, 240/270	16.35@16.75	
U.S. No. 2-3, 270/300	15.75@16.50	
U.S. No. 1-3, 180/200	16.50@17.25	
U.S. No. 1-3, 200/220	16.85@17.25	
U.S. No. 1-3, 220/240	16.85@17.25	
U.S. No. 1-3, 240/270	16.50@17.25	
SOWS, U.S. No. 1-3:		
270/330 lbs.	14.75@15.25	
330/400 lbs.	14.25@14.75	
400/550 lbs.	13.00@14.25	
LAMBS:		
Choice & prime	20.00@21.00	
Good & choice	18.00@20.00	

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, June 21 were as follows:

CATTLE: (Cwt.)		
Steers, choice	\$25.00@26.50	
Steers, good	23.50@25.00	
Heifers, gd. & ch.	22.50@25.75	
Cows, utility	15.25@16.50	
Cows, can. & cut.	12.50@15.00	
BARROWS & GILTS:		
U.S. No. 1-2, 200/230	18.00@18.25	
U.S. No. 1-3, 190/245	17.75@18.00	
U.S. No. 2-3, 230/275	17.25@17.75	
SOWS, U.S. No. 1-3:		
300 lbs., No. 1-2	14.50	
400/600 lbs.	13.00@14.00	
LAMBS:		
Prime	21.50@22.00	
Choice	20.00@21.50	

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, June 21 were as follows:

CATTLE: (Cwt.)		
Steers, choice	\$25.00@26.50	
Steers, good	22.50@24.50	
Heifers, gd. & ch.	22.00@24.50	
Cows, util. & com'l.	15.00@17.00	
Cows, can. & cut.	13.00@16.00	
Bulls, util. & com'l.	17.00@19.00	
VEALERS:		
Choice	26.50	
Good & choice	24.50@26.00	
Stand. & good	22.00@24.50	
BARROWS & GILTS:		
U.S. No. 1, 200/220	18.25@18.60	
U.S. No. 3, 200/220	17.00@17.25	
U.S. No. 3, 220/240	16.75@17.25	
U.S. No. 3, 240/270	16.25@16.75	
U.S. No. 3, 270/300	15.75@16.00	
U.S. No. 1-2, 180/200	17.75@18.25	
U.S. No. 1-2, 200/220	16.00@18.25	
U.S. No. 1-2, 220/240	17.25@18.25	
U.S. No. 2-3, 200/220	17.25@17.75	
U.S. No. 2-3, 220/240	17.00@17.75	
U.S. No. 2-3, 240/270	16.25@17.00	
U.S. No. 2-3, 270/300	15.75@16.50	
U.S. No. 1-3, 180/200	17.50@18.00	
U.S. No. 1-3, 200/220	17.50@18.00	
U.S. No. 1-3, 220/240	17.25@18.00	
U.S. No. 1-3, 240/270	16.50@17.50	
SOWS, U.S. No. 1-3:		
270/330 lbs.	15.00@15.25	
330/400 lbs.	14.00@15.25	
400/550 lbs.	13.25@14.50	
LAMBS:		
Choice & prime	20.00@21.50	
Good & choice	18.00@20.00	

LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, June 21 were as follows:

CATTLE: (Cwt.)		
Steers, choice	\$24.50@27.25	
Steers, good	21.75@25.00	
Steers, util. & std.	18.50@22.00	
Heifers, choice	24.50@26.75	
Heifers, good	21.50@24.50	
Cows, util. & com'l.	14.75@19.00	
Cows, can. cut.	12.00@15.50	
Bulls, util. & com'l.	18.00@19.50	
Vealers, gd. & ch.	20.00@25.00	
BARROWS & GILTS:		
U.S. No. 1, 200/220	none qtd.	
U.S. No. 1-2, 200/220	17.25@17.50	
U.S. No. 1-2, 220/240	17.25@17.50	
U.S. No. 2-3, 200/220	16.75@17.00	
U.S. No. 2-3, 220/240	16.75@17.00	
U.S. No. 2-3, 240/270	16.50@16.75	
U.S. No. 2-3, 270/300	16.00@16.50	
U.S. No. 1-3, 180/200	16.50@17.25	
U.S. No. 1-3, 200/220	17.00@17.25	
U.S. No. 1-3, 220/240	17.00@17.25	
U.S. No. 1-3, 240/270	16.75@17.25	
SOWS, U.S. No. 1-3:		
180/330 lbs.	14.75@15.50	
330/400 lbs.	14.25@15.00	
400/550 lbs.	13.50@14.50	
LAMBS:		
Choice & prime	20.50@21.50	
Good & choice	19.50@20.50	

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, June 21 were as follows:

CATTLE: (Cwt.)		
Steers, good	\$23.50@25.00	
Steers, util. & std.	18.00@23.00	
Heifers, gd. & ch.	none qtd.	
Heifers, std. & gd.	21.00@23.00	
Cows, util. & com'l.	14.00@17.00	
Cows, can. cut.	11.00@15.00	
Bulls, util. & com'l.	18.00@20.00	
VEALERS:		
Choice	27.00	
Good & choice	24.00@26.00	
Calves, util. & std.	19.00@23.00	
BARROWS & GILTS:		
U.S. No. 1, 200/230	17.75@18.00	
U.S. No. 1-2, 190/250	17.75@18.00	
U.S. No. 2-3, 190/250	17.25@17.75	
U.S. No. 2-3, 250/290	16.50@17.00	
SOWS, U.S. No. 2-3:		
300/400 lbs.	13.50@14.50	
400/600 lbs.	12.50@13.25	
LAMBS:		
Choice & prime	22.50@23.50	
Good & choice	19.00@22.00	

FEDERALLY INSPECTED SLAUGHTER

Federally inspected slaughter during May, 1960 and 1959, with cumulative totals for the five-month periods, was reported as follows:

		CATTLE		HOGS	
		1960	1959	1960	1959
January	1,564,384	1,440,819	6,516,333	5,884,657
February	1,436,803	1,219,323	5,841,062	5,686,086
March	1,576,941	1,334,418	6,116,138	5,732,866
April	1,411,633	1,433,231	5,571,122	5,651,900
May	1,605,641	1,412,043	5,483,058	4,969,554
June	1,473,051	4,901,694
July	1,556,888	5,184,157
August	1,449,511	4,977,321
September	1,539,168	5,767,379
October	1,586,135	6,646,367
November	1,461,910	6,337,172
December	1,552,143	6,968,063
		CALVES		SHEEP	
		1960	1959	1960	1959
January	413,350	424,272	1,236,564	1,322,228
February	386,848	376,753	1,076,026	1,078,819
March	481,727	423,088	1,087,886	1,143,432
April	394,150	405,652	1,054,106	1,100,519
May	378,098	357,644	1,109,721	1,017,206
June	365,752	1,056,257
July	381,966	1,106,992
August	359,460	1,010,236
September	415,026	1,177,359
October	471,247	1,200,119
November	438,435	1,069,554
December	455,857	1,181,981
		JANUARY-MAY TOTALS		1959	
		1960	1959	1960	1959
Cattle	7,595,402	6,839,834
Calves	2,056,173	1,987,419
Hogs	29,527,713	27,925,065
Sheep	5,564,303	5,663,204

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended June 11 compared with same week in 1959, as reported by the CDA:

	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	1960	1959	1960	1959	1960	1959	1960	1959
Toronto	\$22.50	\$24.50	\$31.50	\$34.19	\$24.37	\$24.25	\$24.50	\$23.00
Montreal	22.60	24.30	28.75	27.00	25.44	24.60
Winnipeg	21.76	22.96	31.50	33.78	22.45	21.75	19.80	20.00
Calgary	20.45	22.45	28.55	28.70	21.20	20.60	22.60	20.65
Edmonton	20.50	22.10	30.00	31.00	21.05	20.90	20.80	17.50
Lethbridge	20.60	22.00	21.25	26.00	21.28	20.60	23.50
Pr. Albert	20.50	21.40	26.00	27.60	20.85	20.50	21.25
Moose Jaw	20.25	21.75	27.00	29.75	21.25	20.50
Saskatoon	21.20	21.50	28.00	28.50	21.35	20.50	19.39
Regina	20.65	21.60	29.00	29.50	22.00	20.50

*Canadian government quality premium not included.

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga.; Dothan, Ala.; and Jacksonville, Fla., week ended June 18:

	Cattle and Calves	Hogs
Week ended June 18 (estimated)	2,840	13,770
Week previous (six days)	2,735	13,765
Corresponding week last year	2,218	14,800

CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended June 11, compared:

	Week ended June 11	Same week 1959
CATTLE		
Western Canada	18,804	16,679
Eastern Canada	18,355	14,181
Totals	37,159	30,860
HOGS		
Western Canada	57,067	82,943
Eastern Canada	58,368	67,610
Totals	115,435	150,553
All hog carcasses graded	126,995	160,022
SHEEP		
Western Canada	1,991	2,194
Eastern Canada	2,991	2,391
Totals	4,982	4,585



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The Meat Trail...



NEW OFFICERS of Washington State Meat Packers Association, Inc., R. H. Burke, jr. (left), of James Henry Packing Co., Seattle, president, and Carl Stevens (center) of Grandview, treasurer, talk over association goals with Dr. J. H. Miller of Othello, who was reappointed secretary. State-paid meat inspection is among objectives. Hans Sierk of Sierk Packing Co., Wenatchee, was re-elected vice president of group. Newly-elected trustees of Washington State Meat Packers Association are: Marty Rind, Seattle; Harry Herring, Yakima; Fred Weber, Sumner; Sam Miller, Seattle, and Doyle DeJong, Lynden, Wash.

Sander Renamed President Of Ohio Packer Association

ROBERT W. SANDER, vice president of The E. Kahn's Sons Co., Cincinnati, was re-elected president of the Ohio Association of Meat Packers and all other officers also were renamed at the group's annual meeting in Columbus. The other officers are: vice president, H. B.



R. W. SANDER

HUNTINGTON, Scioto Provision Co., Newark; secretary, GEORGE BUCHY, The Chas. G. Buchy Packing Co., Greenville, and treasurer, GEORGE F. SCHMIDT, The J. Fred Schmidt Packing Co., Columbus.

Newly-elected trustees are HENRY LOESCH, Pavelka Bros. Co., Cleveland; DALE McCARTY, Flechtner Bros. Packing Co., Inc., Fostoria, and LOU WENGER, Kearns Packing Co., Mansfield, Ohio.

A primary objective of the association is the establishment of high industry standards that will benefit the general public as well as the meat packing industry.

PLANTS

The slaughtering plant of John Englehorn & Sons, Inc., at Newark, N. J., has converted its dressing operations to full-scale electrical stunning. The system has been in full operation for the past two months. One operator is able to stun hogs electrically with the Globe Englehorn equipment, originally developed at the Newark plant, at rates of 425 head per hour for daily runs of 3,000 head, reports FRED ENGELHORN, president. Lung damage, the only type noted, has been in the anticipated range even though it takes 15 seconds to stick the hog after stunning, he said. The plant also employs a standby electrical stunning control box.

New facilities at North Side Packing Co., Pittsburgh, Pa., include a new cook room, four smokehouses, a pickling room and a new shipping building. The stainless steel, thermostatically-controlled smokehouses were installed by Julian Engineering Corp. of Chicago. The 72-year-old Pittsburgh plant, which employs 250 persons, produces more than 150,000 lbs. of wieners and sausage and 200,000 lbs. of fresh and smoked meats each week. Most popular of

the company's new Victory brand products is beer baloney, which was introduced two years ago as "the baloney with a different taste," according to ROBERT G. HOFMANN, secretary and sales manager. He said production of beer baloney amounts to 30,000 lbs. a week during the summer months. Among new products introduced recently are "Sweet-nics," a sweet pickled sugar-cured pork shoulder picnic, which is not smoked, and "Wham," an old-fashioned pressed ham. GEORGE C. HOFMANN is president of the firm.

Seven beef packers in the Omaha area have formed the Omaha Hide Association and are building a 200-x 100-ft. hide processing plant. The new building will have hide washing and fleshing equipment along with brine vats for curing up to 1,000 hides in the wet technique. Product transporting will be largely mechanized. WILLIS REGIER is the architect for the plant.

Iowa Beef Packers, Inc., has begun construction of its new \$800,000 beef plant to be located near Denison, Ia. A. D. ANDERSON, general manager of Iowa Beef, said the needed amount of money to build the plant was raised in three weeks, with some



SUPERIOR SERVICE Award of U. S. Department of Agriculture has been presented to four-man team of USDA veterinarians who developed training programs for agricultural personnel charged with protection of nation's meat and livestock against radioactive contamination. Team members, shown above with Dr. Byron Shaw (left), administrator of Agricultural Research Service, who presented unit award, are (l. to r.): Dr. Robert Moody, inspector in charge of meat inspection station at Nampa, Ida.; Dr. James D. Lane, in charge of meat hygiene training center in Chicago; Dr. R. W. McCoy, labels and standards of identity, Meat Inspection Division, Washington, D. C., and Dr. Ted Rea, assistant veterinarian in charge in Texas for Animal Disease Eradication Division, Austin. Men took part in 1957 Atomic Energy Commission fallout study in Nevada, involving detonation of 18 atomic bombs and six months of study of radioactivity in desert, to learn about handling of radioactive contamination. They since have trained over 400 key USDA personnel.

cattle feeders buying \$10,000 worth of stock. The plant is expected to be in operation by late fall. The plant will be the third packinghouse in Denison, which has a population of 4,950. Already operating are Crawford County Packing Co., owned by Consumers Co-Operative Association of Kansas City, and the former Corn Belt Packing Co., now leased by Bookey Packing Co., Des Moines.

The Maurer-Neuer division of John Morrell & Co. at Arkansas City, Kan., has installed a new circular air flotation disposal system to pretreat waste waters to remove greases, fats and solids that were previously going into the Arkansas River, announced W. A. CONROY, plant manager. The waste waters flow into a basin where solids are pumped out over a shaker screen and discarded with other inedible by-products. The remaining water is then mixed with air and pumped into a flotation basin where the air clings to the fats and greases causing them to become buoyant. Large skimmers remove the greases and oils for further processing into inedible products.

Nova Scotia Co-operative Abattoir's new \$1,000,000 meat processing plant was opened in Halifax recently. The plant was declared officially open by E. D. HALIBURTON, agriculture minister.

Sowder's Meat Co., Wichita, Kan., was damaged by fire recently. Loss was estimated at about \$2,500. Cause of the fire was undetermined.

JOBS

WILLIAM T. TROTTER, office and credit manager of Burnett Meat Co., Kansas City, Mo., has been appointed office manager and assistant general manager of the San Francisco unit of The Cudahy Packing Co.

BERT E. BOOKER, carton buyer for Oscar Mayer & Co., Madison, Wis., has resigned from the company after 18 years of service to become manager of the sliced bacon and smoked meat departments for Marhoefer Packing Co., Inc., Muncie, Ind.

JACK L. SCHAFFNER has resigned his position as manager of Queen Packing Co., Rochester, N. Y., to join Excel Packing Corp., situated in Wichita, Kan.

The Rath Packing Co., Waterloo, Ia., has promoted JOHN H. STEVENS, former industrial relations manager, to assistant personnel administrator, announced JOHN D. DONNELL, vice president. Stevens, a Rath employee since 1951, will assist WILLIS R. NES-

BIT, the company's treasurer, in such areas as job evaluation and personnel policy statements. HARLAN D. HEISE, former manager of the Rath plant employment department, has been named to succeed Stevens. Heise joined the Rath personnel department in 1949.

Four veterinarians have been promoted and transferred to other stations by the Meat Inspection Division, U. S. Department of Agriculture. Dr. VICTOR H. BERRY, previously stationed in Milwaukee, has been named to a supervisory posi-



DR. BERRY



DR. SHIMP

tion at the Chicago meat inspection station. He received the degree of doctor of veterinary medicine in 1951 from the Tuskegee Institute School of Veterinary Medicine and joined the MID at Milwaukee in

1955. Dr. FRANK H. SHIMP has been transferred to the position of inspector in charge of the Buffalo,



DR. MATTHEWS



DR. PARKER

N. Y., meat inspection station. He received the D.V.M. degree from the University of Missouri in 1952 and joined the MID the following year at Kansas City, Kan. His most recent assignment was at Smithfield, Va. Dr. Shimp succeeds Dr. THOMAS J. MATTHEWS, who has been promoted and transferred to a supervisory position at the Chicago station. Dr. Matthews received the D.V.M. degree from the University of Pennsylvania in 1950, joined the MID at Madison, Wis., in 1953 and also served in Newark, N. J., before going to Buffalo. Dr. BILL PARKER, previously with the MID at Houston, has been promoted and transferred



WINNERS OF "Kentucky Derby" bologna sales contest sponsored by The Sugardale Provision Co., Canton, O., are shown boarding plane for Cincinnati, first stop of three-day prize trip which included baseball game, visit to horse farms near Lexington, Ky., and Kentucky Derby. Pictured above are (l. to r.): Charles Shunkwiler, Sugardale special accounts executive; Glen Rohde, IGA, Millersburg, O.; Mrs. Rohde; Mrs. Isabel Evans of Evans IGA, Akron, O., and Mrs. Jane Thash, who accompanied Mrs. Evans when Evans was detained.

to the position of assistant inspector in charge of the Boston meat inspection station. He received his D.V.M. degree from Texas A & M in 1951 and joined the MID at Fort Worth in 1953. He also has served in Butte, Mont., and Lake Charles, La.

TRAILMARKS

LOUIS L. LAMPO, president of Louis L. Lampo Co., meat packer in Houston, Tex., has received an honorary "modern farmer" degree from Prairie View Agricultural and Mechanical College at Prairie View, Tex. Lampo is vice president of the Texas Independent Meat Packers Association. The honorary degree was awarded to him in recognition of his outstanding service to the New Farmers of America and his interest in various youth organizations in Texas.

The Chicago Association of Hotel and Restaurant Meat Purveyors recently heard federal and local food inspection officials discuss the scope of their operations and how they affect the purveyor's marketing efforts. Federal speakers included: Dr. A. R. THIELE, inspector in charge of the Chicago station, Meat Inspection Division, U.S. Department of Agriculture, and W. GRAEMER, in-



SAFETY HONOR, the Alfred P. Sloan Award, is presented at ceremony in New York's Waldorf-Astoria Hotel to H. Harold Meyer (left), president of H. H. Meyer Packing Co., Cincinnati, by Alfred P. Sloan, head of Sloan Foundation and former chairman of General Motors Corp. The packing firm won award for second consecutive year for its sponsorship of "Signal 3," local TV program which promotes traffic safety. Only five other commercial sponsors in nation were similarly honored by Sloan Foundation "for distinguished public service in highway safety."

vestigation division, and P. J. KINLEY, program manager, both of the MID

office in Washington, D.C. Local officials were: Dr. S. ANDALMAN, commissioner of health; EDWARD KING, chief sanitary officer, and JOHN BAREDO, chief food inspector, all of the Chicago Board of Health. HARRY L. RUDNICK, secretary and counsel of the Chicago association, also addressed the meeting on some of the legal aspects of government meat inspection.

A new brokerage firm dealing in imports and exports of packinghouse products will be opened by LOUIS J. SCHULTZ, effective June 27, at 215 S. Broad st., Philadelphia 7, Pa.

Pacific Meat Co., Inc., Portland, Ore., will be host to animal husbandry students competing in an inter-collegiate meat evaluation contest to be held at the Portland plant. The contest, sponsored by the Pacific International Livestock Exposition, will be October 8-15. Each student will be required to judge beef, pork and lamb wholesale cuts and carcasses, and to grade classes of beef and lamb carcasses.

Dr. EUGEN WIERBICKI, research scientist with The Rath Packing Co., Waterloo, Ia., left recently for a month-long tour of Russian food industries. Dr. Wierbicki came to the

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U.S. in 1949 from eastern Poland and joined Rath in 1956. The Rath researcher, the only Russian speaking member of the tour, will act as interpreter for the six other scientists making the trip as part of an exchange agreement between the U.S. and Russia. A team of Russian scientists toured U.S. packing and processing plants last winter.

JOSEPH PAULL, head of a Philadelphia wholesale meat company bearing his name, has been re-elected chairman of the Philadelphia Up-town Home for the Aged.

The Danahy Packing Co., Buffalo, N.Y., was adjudged bankrupt recently and its assets were ordered sold at auction on a date to be set later by the court. Bankruptcy referee JAMES R. PRIVITERA entered the order after the 63-year-old firm failed to produce a plan to pay its creditors. The company had been granted a debtor-in-possession status earlier. The remaining 18 of the 200 peak employees were dismissed and the plant was closed on June 10. Attorney LOUIS STERNBERG was named trustee by the bankruptcy court. BARNEY LEFCOWITZ is president of the company.

Columbus Packing Co., Columbus, Miss., has been named Columbus

industry of the month for June by the local Chamber of Commerce. Products manufactured by the packing company are being displayed in a Columbus hotel.

HAROLD MAYER, vice president of Oscar Mayer & Co., Chicago, presented WILLIAM NELSON, a senior at Lane Technical High School, with a \$450 scholarship to the Art Institute of Chicago for his winning poster in a cleaner Chicago contest sponsored by the Chicago Association of Commerce and Industry in cooperation with Chicago public schools.

Swift & Company has established a Southwest grocery sales district office, with headquarters at the Swift plant in Fort Worth, Tex. Grocery sales units at Houston, Fort Worth and San Antonio will be under the jurisdiction of the new district, which is to be managed by A. W. ADAMS. Succeeding him as manager of the company's Fort Worth grocery sales unit is H. D. KELLER.

DEATHS

HARRY P. MORRIS, 69, a 50-year industry veteran and former branch house manager for Wilson & Co., Inc., at Baltimore and Chicago, died recently. Morris had been employed by Wilson for more than 20 years

and for the past four and one-half years was with B. Schwartz & Co., Chicago meat packer, serving in the sales department.

THOMAS J. HICKEY, 78, retired Armour and Company employee, passed away in Sacramento, Cal. Hickey had been with Armour for 22 years, retiring in 1950 as district supervisor in the Southeast with headquarters at Charlotte, N. C. Surviving are his widow, BESSIE, and a son, JOHN.

LOUIE WILLIAM BROWN, 63, owner of Louie Brown Meat Packing Co., Tulsa, Okla., died recently after a six-month illness.

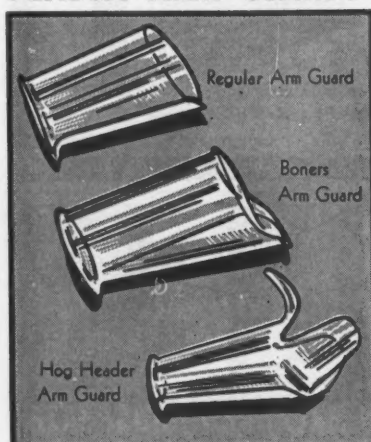
RICHARD C. ALBRIGHT, 56, former vice president and general manager of Ogden Union Stockyards, Ogden, Utah, died of a heart attack at his home in Santa Monica, Cal. Albright had worked for the Denver stockyards before moving to the Ogden yards in 1942.

NATHAN KEPNES, 68, owner of Regional Beef Co., Cambridge, Mass., died recently.

MAURICE L. LANTHIER, 66, retired freight traffic manager of The Cudahy Packing Co. in Chicago, passed away. Lanthier retired from Cudahy in 1955 after 38 years with the firm.

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2344—BACON SKINNER: Townsend #52, completely reconditioned. \$1,950.00
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2728—SEYDELMANN CUTTER: mdl. E401P, 700# cap., 100 HP. mtr. \$7,500.00
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2442—ICE CRUSHER: Little Giant model D90F, 1/4 HP. motor. \$75.00
2444—CODE DATERS: (2) Kiwi. ea. \$125.00
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2445—KETTLE: 50 gal. cap., Cherry-Burrall mdl. VASO, stainless steel, jacketed. \$250.00
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2521—HAM MOLDS: (110) Globe Hov, #116, stainless steel, 12-1/4" x 6-1/2" x 5-1/2". ea. \$12.75
2110—LOAF MOLDS: (200) Globe Hov #66-5, stainless steel, 10" x 4-1/2" x 4-1/2". ea. \$5.00
2187—LOAF PANS: (250) Best & Donovan, stainless 10" x 5" x 4-1/2" cap. A-1 cond. ea. \$2.25
5425—BEEF TROLLEYS: (4000) with 4-1/2" wheels, 8" stainless steel hooks. ea. \$1.50
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[Continued from page 59]

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SUPERINTENDENT-Manager-Assistant: Fully experienced in all phases of rendering. Young, married, good health. Desire change, prefer west or mid-west. W-306, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CATTLE BUYER: 24 years' experience. Will relocate. References furnished. Available now. W-305, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN: A-1. Years of experience in top kitchens. Supervise complete operation. W-294, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERT SAUSAGE FOREMAN: 47 years young. 25 years' experience. Sober, dependable and efficient. Available immediately. W-297, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE SUPERINTENDENT: Up-to-date experience in all phases of sausage making. Also slaughtering experience. Prefer south. W-265, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER

EXPERIENCED: In directing full line packing house operation or fitting into management team. Good knowledge of all phases including live stock procurement, labor relations, marketing, plant operations etc. Age 47. Will relocate. W-307, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MERCHANDISE SALES MANAGER: 15 years' experience in full line packing plants sales management. Can furnish excellent references and record. Age 47. Will relocate. W-308, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

ASSISTANT SAUSAGE FOREMAN: Must be familiar with all sausage operations and able to schedule products efficiently through sausage kitchen. Excellent chance for advancement. W-283, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN

EXPERIENCED: With following in restaurants and institutions, for rapidly growing meat company. W-292, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SALES MANAGER SPICES, SEASONINGS

Rapidly expanding, progressive spice and seasoning firm has position available for aggressive man with experience in sales and sales administration. We are the foremost young company in this field. If your experience shows you can be a successful sales manager, and you are looking for the opportunity of a lifetime, you owe it to yourself to contact us. Please write full details including salary requirements.

W-298, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

CAREER OPPORTUNITY

A Food Processing Equipment manufacturer requires an experienced Sales Engineer immediately, to cover Western Canada and Northwestern United States. Excellent salary plus bonus. Write stating age, qualifications and experience. Interview will be arranged. Reply to Box W-304, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PACKINGHOUSE MECHANIC

This is an unusual opportunity for the right man to make a life-time connection. We need a millwright or mechanic with thorough experience on installation and maintenance of all kinds of packinghouse equipment. Good pay, steady work, many fringe benefits offered by progressive Southern Ohio Packer. Send full details of background to

Box W-299, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

PROVISION MAN WANTED

By midwestern wholesaler with national distribution. Salary depends on qualifications. State experience, age, and give references. All replies strictly confidential. W-300, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PROVISION SALESMAN: New York city brokerage firm wants provision salesman with following among wholesale and chain store trade. Salary to start with added commission later. State references and experience. W-301, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

YOUNG COST MAN

EXPERIENCED: In cost and production work in pork packing slaughtering operations and sausage manufacturing. Send resume of experience and qualifications in your letter. Southern Ohio packer. W-253, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GENERAL SALES MANAGER: Progressive southeastern packer has an opening for sales and merchandising executive. Excellent opportunity for a man capable of handling 30 primary account and route salesmen. Give full details in first letter. W-270, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WE ARE LOOKING: For a man 28-40 years of age with experience in the meat industry or sausage kitchen. Travel an established mid-west territory selling. Sales experience preferred but not essential. We furnish a car, all expenses and a high weekly remuneration. Send a full resume of your past work including family status and a recent snapshot, also references. This is a permanent position. W-269, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

PRODUCT MANAGER

Folding Carton Manufacturer located in Michigan needs a Product Manager for the Meat Packing industry.

REQUIREMENTS

College education. 3 years experience as a packaging engineer, design analyst, buyer of food cartons, or consultant within the meat merchandising industry. 1 year in a sales or merchandising position for a company selling to the food processing industry. Age 30-45.

DUTIES

Develop promotional programs. Know packaging needs of particular industry. Instigate development of specific packaging treatments and cartons. Attend industry packaging shows and trade conventions. Handle new inquiries and prepare quotations.

SALARY

Commensurate with background and experience. Please send complete, confidential resume to Box No. 297, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

UNIQUE MANAGEMENT-INVESTMENT OPPORTUNITY

Contact is desired with experienced meat packing executive to assume partial management responsibilities and to invest in growing complete packing operation. Located in Great Lakes area. Accelerated growth has resulted in need for additional working capital. Present return on investment has averaged well over 6%. Interested individual should plan to invest approximately \$125,000. Most complete references and thorough outline of past business and family status should be included in correspondence. This is not a "pie in the sky" promotion, but a concrete opportunity in growing meat packing plant for the right man. Reply to Box W-302, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

NEW YORK BROKER: With competent staff would like to work with midwest broker. We have teletype. W-277, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

MEAT BROKER: Looking for a good steady supply of fresh pork items for western Pennsylvania area. Also top quality line of vacuum packed canned meats. W-291, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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